

Chatelaine

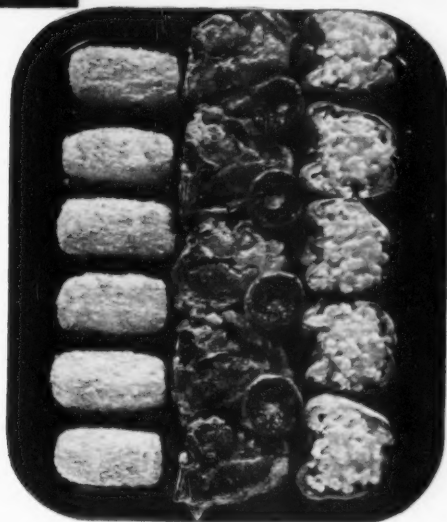
for the Canadian Woman

20c OCTOBER 1957

PHILIP'S FIGHT AGAINST FORMALITY . . .

WILL IT AFFECT THE ROYAL VISIT?

WHY YOU CAN'T ADOPT A CHILD



217

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THIRTY MINUTES



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Joyce Hahn SAYS
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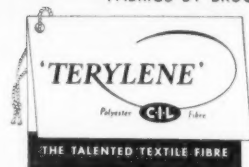


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Chatelaine

for the Canadian Woman

OCTOBER 1957 VOL. 29 NO. 10

On a recent afternoon — tea and a chat with new friends

Nothing pleases us more than letters from readers — complimentary or quite the opposite (turn the page for a good sampling of both kinds). We also like meeting readers, and we do at the rate of several hundred a year on speaking engagements and collecting material for stories. Sometimes, we're fortunate enough to have readers come to us and this happened recently when thirty-six members of women's institutes in Halton County, Ontario, boarded a bus for Toronto. They toured our kitchens, laundry and editorial offices and then settled down in Chatelaine Institute for a cup of tea and a chat. Naturally the talk turned to cooking, and it was no time at all before some of them were copying down the ingredients for our Seven Layer Fruit Cake which Managing Editor Doris Anderson is shown passing while Elaine Collett, director of the Institute, chats in the background. If you want the recipe, you'll find it in our next issue on the Meals of the Month page.



The girl with Sir Laurence Olivier is Patricia Clarke who wrote How to Start a Co-operative Nursery School, page 16. You don't get the connection? Well it happened this way . . . Once upon a time Patricia wrote a daily column from Hollywood for the United Press. She lived across the street from Mitzi Gaynor, took her first airplane ride with Dick Powell, and called dozens of movie people by their first names. Then she met a young Canadian studying at California Institute of Technology . . . Now she lives in a suburb of Toronto. Instead of digging out information from Hollywood stars she uproots weeds in her garden — and she doesn't mind a bit. Reason — as you can see here — two small sons, Donald and Hugh, and who could blame her?



You can look forward to lingerie that is treated with a new process to resist perspiration odors on the market this fall . . . Woolens you can toss into the washing machine because they've been treated with a new shrink-resistant process are in the development stage.

Canadian show business is growing up. To find out just how rapidly watch for our eleven-page report by Jeannine Locke in the November issue.



ARTICLES

One Man's Opinion	John Clare	7
Why Can't You Adopt a Child?	Sidney Katz	13
Can Philip Win His Fight Against Formality?	Graham Fisher	14
How to Start a Co-operative Nursery School	Patricia Clarke	16
Letter to My Daughter-in-Law	Phyllis Lee Peterson	18
Letter to My Son-in-Law	Robert Thomas Allen	19
What Should You Name Your Baby?	Jocelyn Fulford	104
Your Kids Are a Riot!	Margaret Breen	106

CHATELAINE'S FICTION BONUS

Just Like Her Mother	Morley Callaghan	121
One Girl and All Those Husbands!	Joy Seligsohn	124
Moment of Decision	Alberta Wilson Constant	126

REGULAR FEATURES

Letters to Chatelaine	2
Chatelaine's Club News	8
Teen Tempo	26
Chatelaine Institute Seal of Approval	114

HOUSEKEEPING

Chatelaine Meals of the Month	28
Chatelaine's Fifty Favorite Family Recipes Contest	38
Chatelaine Cookbook of Thirty-Minute Specials	49
Chatelaine Institute Helps You Clean House	92
Pickling and Canning	Ollie Hrehorsky 94

FASHION AND BEAUTY

Chatelaine's Invitation to Beauty	Vivian Wilcox	4
Which Fashions Flatter You?	Vivian Wilcox	20
Choose the Right Hairdo, Hat	Vivian Wilcox	32
The New Look: a Matched Look	(pattern)	100
For October and Into Winter	(pattern)	103

HOME PLANNING

How to Plan a Room That Grows	Doris Thistlewood	24
---	-------------------	----

GARDENING

It's Tulip-time, Now	Helen O'Reilly	34
--------------------------------	----------------	----

CHATELAINE NEEDLECRAFT

Knit Lace for Towels	36
Six Tatted Edgings	97
Coffee Table Mat	105
Two Crochet Doilies	109
Knit a Luncheon Set	111

FOR CHATELAINE'S YOUNG PARENTS

Chatelaine's Chatty Chipmunk	30
What to Tell Your Child's Doctor	Elizabeth Chant Robertson, MD 112

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LETTERS TO CHATELAINE

Canadians want a Canadian governor-general



Your idea that the Queen Mother should be governor-general of Canada (August) would, I am sure, suit the majority of hard-pressed taxpayers here in England . . . We suggest you pay her her huge sum or dole of £70,000 a year . . . All this anachronous, feudalistic balderdash is out of date.

*Edith Donaldson, Bournemouth,
Hants., England.*

I'm a Nova Scotian . . . middle-aged . . . a graduate in Arts and Law (never practiced on account of illness) . . . still believe in free enterprise . . . voted Conservative the last election . . .

I want us to keep on with Canadian governors-general. We are a nation—I think it better for our idea of social values to have a governor-general that we honor for his contribution to our own country . . .

Why do we not get along with the English when they come to our country? Their way of life, stemming from the royal family down, is a series of looking up — or down — on people socially, and I hope this never gets started here.

I think your article was written extremely well but it just didn't seem right to let you go along thinking that ALL Canadian women would like a royal-family governor-general.

Gertrude Mills, Toronto.

That Canada should even be so presumptuous as to consider making this request of a woman who has given so many years of her life in the public's service is shocking. Just as important is the fact that the governor-general should be a Canadian and no one else.

Ruth Clark, Toronto.

Canada needs housing developments for workers and young families; apartment units for old-age pensioners. This housing replacement is so urgently needed to keep Canada a fine country that I think no excess money should be drained off from a basic purpose, even by so important a matter as having an ex-queen as a governor-general of Canada.

And if you could suggest a building contractor able to implement a building plan like this throughout Canada, then I'd suggest making him governor-general.

A reader, Galt, Ont.

How selfish can some Canadians be? To tear the Queen Mother three thousand miles from her daughters and her grandchildren is unthinkable. [Also] Canada is no longer English. Our Dominion is being strengthened by the intermingling of many nations. Both Canadians by birth and adoption want a Canuck as our governor-general.

Barbara Little, Bewdley, Ont.

No caps for g.-g.

I was surprised to note on the cover the words Governor-General spelt without capital letters! After all, no matter who the Governor-General is or may be, he or she always represents the QUEEN and therefore there is certainly not much excuse for omitting the capital letters.

R. H. Lester, Montreal.

According to modern and not-so-modern editorial usage, *Chate-laine* was right. When referring to the office or title, as we did on our cover, governor-general is lower case. When referring to the man actually in office, i.e., Mr. Massey, capitals are used, as in the article.

PHOTOGRAPHS IN THIS ISSUE—Paul Rockett (cover), Toronto Telegram (13), Wheeler Newspaper Syndicate (14, 15), Miller Services (14, 15, 34, 112), John Sebert (16, 17), Horst Ehrlich (18), Panda Photography (24, 25), Lockwood Haight (28). ARTWORK—By Robert Turnbull (4), Jean Miller (8), John Livingstone (20-23, 32), William Winter (26), Tom Hodgson (49, 50, 62, 64, 70, 76, 80, 82, 86), James Hill (94), M. C. Swanson (106), Harold Town (114), Huntley Brown (121-123), Aileen Richardson (124), Jack Bush (125, 126).

Thanks for Stars

Just a line to thank you sincerely for printing the fine story *The Stars Make Room*, by Nancy Jones (August). The illustrations are good also.

Mrs. Frank Bushfield, Vancouver.

Please give us some more of the same kind.

Mrs. G. Pendleton, Calgary.

I was a minister's wife for twenty-eight years in Saskatchewan. The experiences portrayed so vividly could have been our own. In fact, I felt I was again in our various parishes, with the people we were so fond of, doing the work we loved.

Florence M. Cozens, Willowdale, Ont.

I want to know more about Vera Sawchuk; about the general storekeeper at Cherry Hill; about the women who knitted for Mrs. Strange's first baby; of the insurance salesman who lived with his family in the hotel—oh, ever so much more. You have the beginnings of a truly good full-length novel...

Jean Peters, Toronto.

Nancy Jones's full-length novel, *The Stars Make Room*, from which *Chatelaine's* condensation was taken, was recently published by the Ryerson Press, Toronto.

Can women stop wars?

Would you allow me to address a letter to the women of Canada in your columns?

How many of you will join me in protesting the waste of man power and money spent in grown-up men playing soldier with toy guns?

We know perfectly well that soldiers are obsolete... Is an atom bomb going to drop where soldiers are conveniently placed? We know it is going to drop plumb in the centre of our largest city and all the soldiers in our country aren't going to be able to do one thing to stop it.

So let the women use their good sense and do what they can to stop this useless spending of money on playing games. Let us insist that the money we pay in taxes be spent on living as God intends us to live—loving our neighbors; hating no one. Perhaps if Canada shows the way, the women of other nations will follow suit. Women don't want war and if they raise their

voices in protest we will have done with wars and rumors of war. But it is plainly up to the women to start a plan of peace.

Men love to play at war!

Elizabeth McMaster,
New Westminster, B.C.

We're all living longer

The August issue of *Chatelaine* came yesterday and for the first time in a long time I found articles directed at the older woman. Now with so many people living longer it seems only fair that more attention to their needs and interests should be given by clothiers, entertainers, etc. Thank you for considering the older set.

Lilyan Wiley, Toronto.

High fat and hearts

Nonsense is the only word I can think of to describe Dr. Pett's article in your August issue! Didn't he ever hear of Vilhjalmur Stefansson and his famous test year on high fat at Russell Sage Institute? Didn't he ever hear of Pennington's Calorically Unrestricted Diet for Obesity? Didn't he ever hear of all the experiments in which people lost weight faster on high-fat, high-calorie meals than on carbohydrate regimens of statistically lower calorie value? My husband lost sixty pounds and I lost thirty on high-protein, high-fat food. Furthermore our overweight has stayed "lost" for six years.

Margaret Sabiston, Toronto.

Gift for a patient

Perhaps your readers would like to share this gift idea: Some time ago my sister was ill for several months in a hospital. To give her something a little different I bought an autograph album for her. She was delighted, and the nurses and her friends who came to see her wrote cheerful little messages in it. She did not recover and I have kept the little album and it has been a great comfort to me to read it over and remember how much pleasure she derived from it and the kindness of the nurses who wrote in it for her.

Lydia F. Clements, Yarmouth, N.S.

What's your opinion?

I have enjoyed your magazine for several years now but have never written to tell you so. I can say sincerely that the whole family enjoys all parts of your magazine.

Mrs. Kenneth Hutt,
Lake Charlotte, N.S.

Send your comments and your questions to The Editor, *Chatelaine*, 431 University Avenue, Toronto 2. All letters must be signed, but, where requested, names will not be published on personal questions.



Can you always believe your eyes?

When watching feats of magic, you're almost inclined to believe what your eyes seem to see. In another and far more important way, you can be misled by your eyes... and not know it.

For example, some eye disorders develop so slowly that they are often not noticed in the beginning. In fact, the eyes may seem perfectly all right at the very time they are misleading you.

So, the best safeguard you can take against eye trouble that you may not suspect is to have your eyes—and those of each member of your family—examined periodically by specialists.

A child's eyes should be checked early in the pre-school years, before eye disorders can seriously hamper personality development or interfere with educational progress when he starts to school. Today, it is estimated that many hundreds of thousands of school children in Canada need some form of eye care.

Adults, especially after age 40, should have their eyes carefully examined at least every two years by an eye specialist. This is the surest way to guard against glaucoma and cataract, the two major threats to the sight of older people.

These eye examinations have an added value. They may lead to early diagnosis and control of diabetes, high blood pressure and hardening of the arteries. These diseases often cause changes in the eye's tiny blood vessels which the doctor can readily detect.

If you have been giving scant attention to your own or your child's eyes, here are some sight-saving tips to follow:

For the child's eyes—If a youngster needs glasses, ask about shatter proof lenses. Teach the child never to rub the eyes with dirty hands or cloths. In case of "sore eyes," avoid using any medicine or eye drops unless prescribed by the doctor.

For the adult's eyes—Rest your eyes frequently when reading or doing close work. Read with a good clear light falling from above and behind you. Use goggles or other eye-safety devices while you are doing jobs which might be hazardous to the eyes.

Progress in sight-saving—The antibiotic drugs work wonders in many eye infections, and the new hormone compounds save sight in some eyes which would be doomed without them.

Moreover, glaucoma-blindness can be avoided in most cases when diagnosed early and treated properly. Sight lost due to cataracts can be restored by surgery in almost 90 percent of the cases.

Delicate surgical operations may also restore vision in some cases where the retina has become detached. It is now possible, too, to restore vision in certain kinds of cases, by transplanting the cornea from good to diseased eyes.

Medical progress in sight-saving is a great achievement. However, good sight throughout life depends largely on what you do to give your eyes the regular care they deserve.

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CHATELAINE'S INVITATION TO BEAUTY

From Europe pace-setting shoes



BY VIVIAN WILCOX

IF YOU LIKE SHOES (and Chatelaine readers do, judging by the interest in our past shoe stories) these are the newest. We saw them in France and Italy where shoe trends seem to be born these days. You won't buy these here this year . . . but look for modified versions here and now—more to come. Sketched in Rome—pointed toes (they're growing pointier in Canada too each season). New ideas—at top, a day pump, heel inset with a triangle of contrasting leather. Next, a ceramic heel and matching ceramic toe tip, on suede, for late day. Bottom, heel ringed in jewels.



At Christian Dior—shoes designed by Roger Vivier . . . ivory satin pump, bow back; cocktail pump high cut with dash.



Photographed, two incoming styles inspired by museum pieces. First, a flowered-brocade evening slipper straight from the eighteenth century. Note the squared-off toe tip—it's already being adapted in the U. S. Note too, if you're buying evening shoes, that strapped *slippers*, not sandals, not pumps, are the newest answer. Left: T-strap brocade evening slipper.



Boot-shoe for cocktail dates (from Dior to Vivier) in black suede piped and buttoned up one side in matching satin . . . Extreme, but it points up the trend to high cuts. And there's actually a Canadian version, mink-topped and fleece-lined, available now for dressy, outdoor, winter wear.

Strapped shoes again (one for evening, one for day-time) spotlight the "high" look. Look for versions already appearing here. Top . . . bowed and strapped satin pump — worn with evening gowns in Balmain's collection. Below . . . the leather T-strap, a perfect suit shoe — and worn with all daytime clothes at Jean Dessès' show.

Other shoe news . . . rich red and cactus-green leathers—to go with fall fashion colors. Choose smooth calf or pebbled texture. And to accompany them — this fall's red- and green-tinted nylon hosiery. ♦



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One Man's Opinion

By JOHN CLARE

The unsimple truth about why husbands never phone home

I KNOW some Canadian husbands who feel that the scientists who are working to create a cleaner H-bomb (so that if the world does go mad enough, the end will come not with a whimper but a bang, a nice clean one) could make an even greater contribution to mankind. They could sit down for a minute and work out a simple answer to the question, "Why didn't you phone?"

Some husbands, of course, arrive home from work at the same time every night. They never forget to pick up small forgotten items at the corner store and they hit the front porch purged of all the cares of the day, brimming with anecdotes, many of them true, with which to amuse their wives who have been stuck in the house all day. The scientists don't need to worry about those husbands too much, because I just made them up.

The husbands who need the scientists' help are men like Henry Blodgett, Henry's of medium height, a little pudgy, quite pleased with himself, worried about his weight but not enough to stop stuffing himself, fond of fishing, fond of talk, kind to animals, selfish and so on. He could be described as an average Canadian husband but just try describing him that way to his face and he will probably swing at you—and probably miss.

It was his love of talk, mainly his own, that got Henry into the situation that forms the burden of our essay. He was ready to leave his office, shortly before five, when he got this call from George Framish. Framish, who was now located in Winnipeg, he said, wanted Henry to come down to the hotel for a drink.

"Sure," Henry replied without hesitation and then sat back and made a face at himself. He and Framish had known each other overseas and had never had much use for each other. Year after year, Henry had gone along without ever thinking of him except once when he thought he saw Framish's picture in a newsreel shot of a police raid.

Now, just like that, it had become important that he go all the way down to the hotel, which was not on the way home unless he planned to go by way of Cleveland. Why? Perhaps because it was five o'clock, an uncomplicated but puissant reason. Perhaps it was because Framish had talked with the hearty glibness of a man on a big expense account. On the way out the door Henry asked himself if he should have phoned home. "Sure," he replied in that incisive way of his. But it really didn't make any difference because he was just going to stay for a minute.

When he got to the hotel room Henry had to sit on the luggage rack because all the good chairs and beds had been taken by Framish's other guests. He was given a drink and a puzzled look by his host who had obviously thought he had phoned someone else. After all, twelve years is a long time and even old enemies can drift apart.

The room was full of smoke and talk and George was demanding and getting his full privilege as a host. Like a kid I knew, who owned the baseball and always insisted on pitching, Henry was miserably uncomfortable. The luggage rack bit into him cruelly and the sound of George's voice was making his head swim. Besides it was time he was starting home. It wasn't fair to keep dinner waiting, not to mention his wife. But as he got up, George went to the door and a kind of hush fell over the room. What better time to tell his story about the town major and the Italian countess, Henry decided.

Even Framish seemed amused by the story, which he would undoubtedly record and reissue in Winnipeg as his own. Henry regarded him with distaste. He must have been out of his mind to come all the way downtown to see him. But here he was throwing his arm around Henry's shoulders and talking about getting some Chinese food. And when Henry glanced instinctively at his watch Framish loudly demanded to know if he was afraid of his wife.

Henry threw back his shoulders, took a deep breath and gave the padding of his jacket a chance to settle. What, he asked, did Framish think he was?

Well, that was the situation. There is no need to look in on the sordid scene that developed when Framish engaged the waiter in a bitter argument over his interpretation of the dinner for four for three and the special dinner for two for one. And there's no need to recall the long and interesting discussion Henry had with his wife later that night when she asked, "Why didn't you phone?"

Henry didn't know why he hadn't and it's possible that not even Dr. Blatz could tell her. So the scientists when they start to work will have to deal with a problem heavily weighted with thoughtlessness, a touch of rebellion, a spot of pride and many other flaws that are found in the average decent adult male delinquent like Henry. Good luck, men, and when you get X to equal something reasonably plausible you can reach Henry care of this magazine. He's waiting to hear from you. ♦

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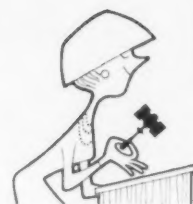
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CHATELAINE'S

Club News

FROM COAST TO COAST



CONDUCTED BY PAT PARKINSON

Nurses' Notebook. On October 7, nurses and ex-nurses of the TORONTO WELLESLEY HOSPITAL Nursing Alumnae will gather at dinner to commemorate their forty-first year of charitable works. Now with an active membership of two hundred and fifty, the alumnae have provided Christmas cheer in the wards, disaster relief and Red Cross sewing bundles—most of the money raised through bazaars, teas and theatre nights.

Have to convene your club program? Here's a new idea from the CANADIAN ASSOCIATION FOR ADULT EDUCATION which may help you. A Program Consultation Service has been developed to help groups plan lively activities. A ten-dollar annual subscription fee will give you program guides with information about pamphlets, films and other material available for your use. You will receive the Citizen's Forum series by outstanding Canadian authorities to keep you up to date on current issues. Also many other aids are provided including free copies of booklets on art, education, public affairs, plus the complete use of the CAAE library and information service. For details write to the CAAE, 119 St. George St., Toronto.



It's round-up time in Dundurn. There'll be a feminine touch around the corrals in Dundurn, Sask., again this fall. For many years prairie farmers have taken their stock to the twenty thousand acres of community pasture for the summer months. Just after harvest and just before the snow flies, a bargain-basement scene of sorting twelve hundred noisy, ear-tagged cattle takes place. Many of the men ride miles to the common sorting corrals. For the past five years the women of the COATES HOMEMAKERS CLUB — clad in heavy ski clothes and armed with gas stoves, tables and coffee pots — have trailed the trail riders. This project of a free truck-lunch-counter is a welcome change from the old days when round-up time meant bacon and coffee on the trail. Now the women even provide pie.



"Bridging the gap." October is bridge month for the members of the GALT-PRESTON ZONTA CLUB. This is a five-year-old group of fewer than twenty-five members who have organized bridge parties (twenty tables) at one dollar a head, held in members' homes. With the proceeds from these games and an April rummage sale, the service club helps one nurse a year train at Waterloo Memorial Hospital.

IF YOUR ORGANIZATION is planning a new project or has discovered a new way to make an old project more successful, Chatelaine will be happy to tell our readers about it. Write to Pat Parkinson, Chatelaine, 481 University Avenue, Toronto 2.

Doll by Madame Alexander




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your nylons
pay compliments

to the new costume colors with

just a hint

Your legs are lovelier in nylons . . . loveliest of all in fashion's newly tinted nylons that echo your costume from hem to heel. Try a suggestion of gray. A blush of pink. Perhaps, a faint whisper of blue. There's a heavenly new spectrum for your fashion choosing—indeed, *the softest spectrum ever*. Next time you shop, ask to see the new beauty tints in nylon—then accessorize



DU PONT OF CANADA MAKES NYLON YARN — DOES NOT MAKE THE HOSIERY SHOWN HERE. FURS BY BEN KAHN

of a tint

your clothes with the perfect nylon hose. True! There's just a hint of a tint.
But in this heyday of the costume look, it makes *all* the fashionable difference.

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AVONcosmetics

MONTREAL

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You and your husband may be healthy,
intelligent, well-to-do — and still
an accredited agency won't give
you a child. Here's why

Dear Sir:

We are a childless couple who have been married for twelve years. My husband is forty-one, I'm thirty-five. Four years ago, when it became certain that we wouldn't have children of our own, I applied to adopt a child to our local children's aid society. After a good deal of investigation they told us they didn't have a child for us. Why? I'm certain we can provide an excellent home for a child. My husband makes \$5,800 a year and has been with the same firm for twelve years. We're both in good health. We're regular churchgoers. We have a well-furnished six-room bungalow in the suburbs—ideal surroundings for a growing youngster. Why won't they give us a child?

Mrs. Helen L., Ontario.

Every year, editors all across the country receive letters such as the one above written by disappointed and puzzled would-be adoptive parents. Each year, in Canada, some ten thousand youngsters are placed in homes for adoption. But, what thousands of childless couples have discovered to their sorrow is that this number doesn't even begin to fill the demand for children. In desperation, some couples sidestep official adopting agencies and go in search of children on the "grey" or "black" market. Others go outside their communities or their province. Still others seek children as far afield as Europe, Israel and Korea.

The shortage of adoptable children is even worse in the United States. A few years ago, a U.S. senate investigating committee revealed that Canadian unmarried mothers were entering hospitals using the names of American women who wanted to adopt their infants. They were being paid up to four thousand dollars. A few months ago, when Ontario announced that they were seeking homes for older, "hard to place" children, government child-welfare offices were deluged with phone calls from Americans, some of them as far away as Los Angeles.

Why does this desperate shortage of adoptable children exist? Why must so many couples who want children and who would make good parents be refused? To find the answers to these and many other related questions, Chate-laine recently spoke to government officials, child-welfare workers, and representatives of Protestant, Roman Catholic and Jewish child-adoption agencies. Here, in summary, is what we found out:

Why is it so hard to adopt a child?

The basic reason is simply that there are not enough children to go around. Each year, some ten thousand children are placed in Canadian homes. While exact figures are not available, it's been estimated that five or even ten times that number of children could be placed if they were available. In Vancouver last year, for example, the demand outran the supply by three to one. The *Continued on page 115*



Private adoptions may work—or end in heartbreak. In Ontario, the Arthur Heptons, above, had to return twins to parents Herman and Trudy Maat.

Why can't you adopt a child?

By Sidney Katz



CAN PHILIP

WHEN the Queen (then Princess Elizabeth) and her husband were last in Canada, back in 1951, they were allowed only two rests from a crushing five-week schedule of formal receptions and ten-course banquets. Typical of the whole visit was the return trip from Vancouver Island to Montreal. In four days Elizabeth and Philip toured thirteen cities and spent a total of twenty-four hours at attention in formal gatherings.

During a single October day in Toronto, they inspected the university, parliament buildings, Riverdale Zoo and a circus, chatted with crippled children, watched a march-past of cadets and split up so that Philip could attend a board-of-trade luncheon and tour Sunnybrook military hospital while his wife was at a women's luncheon and the Hospital for Sick Children. The day ended with still another mighty state banquet.

The royal couple's return visit to Canada this fall, although much abbreviated, follows the same rigidly formal pattern as was laid out for their last tour. During four days, between Saturday, October 12, and the following Wednesday morning, the Queen will attend two state dinners, two formal receptions, a wreath-laying ceremony and church service, plus the Opening of Parliament. She'll be seen on television twice and by a group of schoolchildren at Landsdowne Park on the way to Uplands Airport. The only relaxation allowed is a brief sight-seeing trip around Ottawa and neighboring Hull.

It's a safe bet that Philip doesn't approve of the 1957 plans any more than he did the 1951 schedule. If he had his way, it's likely there'd be less formality, more room for meeting the Canadian people (not just their official representatives) than is allowed for in pres-

Critics who want a new look for Britain's monarchy — divorced from bunting-draped platforms, stuffy speeches and state banquets — have an unexpected ally in the angry Prince inside the palace

BY GRAHAM FISHER



His outspoken criticism of the rarefied atmosphere surrounding the Queen brought Lord Altrincham a slap in the face from an irate Briton — and surprising support in the press.



Philip dodged bigwigs to mix with the crowd at opening of playing field.

WIN HIS FIGHT AGAINST FORMALITY?

ent plans. Ever since Elizabeth became Queen, Philip has battled the convention that the royal family should always be posed in public behind a screen of Eton-Oxford-Sandhurst-proconsular-and-service brass.

The British press, which usually cushions its accounts of royalty in cotton-wool prose, shows signs of agreeing with him. Last August, Lord Altrincham, the thirty-three-year-old editor of a conservative English review, kicked up a furor when he called the Queen's speeches "priggish" and labeled the court "a tight little enclave of British 'ladies and gentlemen'" completely out of tune with the times. He was punched in the nose by an irate Briton for his views. But he was also supported by Lord Beaverbrook's mass Daily Express and other newspapers.

At thirty-six, Philip is still impatient with ceremony, more concerned with getting things done than with appearances and protocol. The way he wears his clothes—hands stuffed deep into pockets—is the despair of his tailor. It's likely that, within ten years, he'll be almost bald. But he doesn't worry about falling hair. "If your hair is dying, there's not much you can do about it," he comments cheerfully to old Charlie Topper, who gives him his fifty-cent haircuts.

Philip is trying hard, however, to give the monarchy a much-needed "new look." There are signs he's winning the Queen over to his view. Under Philip's influence, Elizabeth had her summer schedule revised to allow for meeting the people who are normally hidden behind the civic bigwigs. "Cut down on the stone-laying and tree-planting ceremonies and shorten the calendar of official banquets and handshaking"; that was the official word from Buckingham Palace.

Philip himself set the royal family's new policy in gear when he visited Cardiff to receive the freedom of the city. Under a marquee, set up in the grounds of Cardiff Castle, Philip was supposed to be receiving the lord mayor and some two hundred other civic dignitaries at tea. But he disappeared before finishing his own tea. When his retinue caught up with him, later, he was circulating quietly among the enthusiastic crowd on the fringe of the castle grounds.

Princess Margaret followed his lead when she visited Bristol to tour a new housing estate. Instead of sitting down to the usual official banquet, she had arranged to lunch with the local minister at his own home. And during her inspection of the estate, after having been shown a house which had clearly been polished in her honor, she said, quietly: "Now take me to a house where they are not expecting me."

The housewife whom the Princess called on next was doing her weekly wash.

Behind this attempt to get the royal family down from the bunting-draped platform it has traditionally been confined to, it is Philip's desire, not only to put the Crown in touch with the crowd, but also to cut down on the high cost of pomp. He realizes that in a Britain where wages hardly keep pace with a rising cost of living, royalty must economize along with everyone else. Again with his persuasion, the Queen has passed word along that the price on royal visits—estimated at some seven thousand dollars an hour—must be drastically reduced.

What the Queen's visit this month to Ottawa and Washington will cost, no one knows yet. But British fashion experts estimate that the royal wardrobe alone for the trip will

cost not far short of ten thousand dollars.

When the Duchess of Kent and her daughter, Princess Alexandra, flew to Canada three years ago to open the Canadian National Exhibition in Toronto, the organizers optimistically budgeted for about three thousand dollars. Shocked to pick up a forty-five-thousand-dollar tab for a royal party of two ladies-in-waiting, an equerry, secretary and three maids, they quickly called for government help.

The Queen's party will be larger than the duchess' and despite Philip's budget-mindedness, the cost of her visit will be considerably higher. Her four-day April trip to Paris is reckoned to have set the French back not less than three million dollars, including the cost of those fabulous night tableaux along the Seine.

Philip can't control local extravagance. He can only hope that there won't be any repetition of the Maybole Scotland episode in which an overenthusiastic town council bought ermine-trimmed robes to wear for their meeting with the Queen. To pay for the robes, they had to sell the town band's uniforms, a piece of business that didn't please the townspeople any more than the bandmen. There were mutterings, too, in Devon's Eggesford Forest when local officials laid a quarter-mile strip of turf to protect Elizabeth's shoes during a ten-minute tree-planting ceremony.

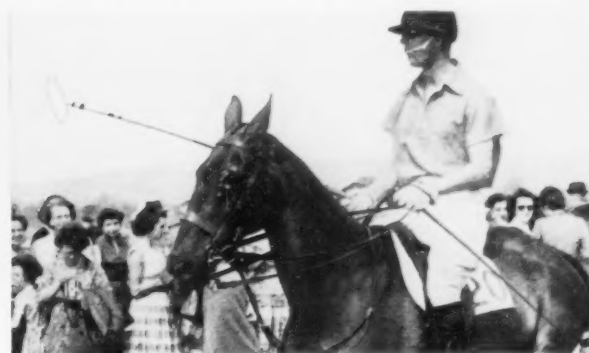
If Philip is powerless to prevent that kind of nonsense, so is he occasionally stymied in his efforts to stop extravagance right around home. He would like to streamline the operation of Buckingham Palace, that massive accumulation of rooms (some six hundred) and draughty corridors. He started by trying to reform the eating *Continued on page 97*

He flies a helicopter despite official frowns. Here he flies past an unamused Victoria.



Firm believer in technical progress, he took this car at 100 mph over a banked test track.

He continues his Sunday polo despite critics.



Photos by John Seibert



How to start a co-operative

by Patricia Clarke



You begin with a mere fifty dollars and a good reserve of willing parents. You end up with a thriving nursery school where the mothers learn as much as the youngsters for around ten dollars per pupil a month. Here's how . . .

● Betty Dales and her neighbor leaned their elbows on the kitchen table and gloomily stared into their morning coffee cups. Their talk had turned, as it often did, to their children, this time to four-and-one-half-year-old Robby Dales and Peter Beamish, romping outside the door with the crowd of children which flowed easily from one to another of the pleasant lawns in the Toronto suburb of Applewood Acres.

However, all these playmates were going off to school in a few weeks, and Robby and Peter were too young to follow them. That, their mothers knew, would mean two bored boys dragging underfoot all winter, dolefully droning "Mummy-what-can-I-do?"

Mrs. Dales and Phyllis Beamish agreed that Robby and Peter needed something to keep them busy and interested. Something like a nursery school. But university professors' wives like Betty Dales and most of the other young couples in Applewood Acres budget pretty tightly. When you add up the mortgage payment and the doctor bills and the price of new shoes, there's little left for expensive nursery fees—even if there were a nursery nearby.

The solution they found, one that has worked for mothers in scores of other North American communities, was a co-operative nursery school. Eight weeks after the two women recognized the problem, and four weeks after a group of mothers got together to tackle it, Robby and Peter and thirteen other children went off to class at the Applewood Co-operative Nursery School.

The cost: hundreds of parent-hours in labor, and fifty dollars in cash. This plan, which has worked so well for the mothers in

Applewood Acres, could work for you too.

Co-operative nursery schools are nonprofit organizations, set up by parents who want their three- to five-year-olds to have trained supervision and organized play. The mothers act as principal, school board, bus drivers, toy repairmen, janitors, and teacher's helpers. The fathers build furniture, make toys and sometimes handle finances.

The parents' work cuts the cost to an average in Ontario of less than nine dollars a month per child, and at one nursery, at Jordan Station, Ont., as low as one dollar fifty cents a month. (The typical Ontario private-nursery fee is twenty dollars a month.)

But the saving in money is not the most important part of the co-op story. The mothers who staff co-operative nurseries say they can't measure in dollars and cents the help in understanding their children they get by working in the nursery.

"I feel I've learned much more than the children," Barbara Jowett says after two years at Applewood. "I think we all have."

Co-op nurseries are a good solution for communities like Applewood—a six-year-old white-collar neighborhood of some three thousand persons a half an hour's drive west of Toronto. Its families are mostly young, with two or three children, and make at least five thousand dollars a year.

Betty Dales and Phyllis Beamish hadn't heard of the co-ops, however, when they first realized Applewood needed a nursery school. "We were thinking only in very small terms," Betty recalls. "Perhaps taking turns in keeping five or six children one morning a week." But when they talked to neighbors Pauli Na-smith and

Continued on page 108

nursery school





LETTER TO MY Daughter- in-law

By PHYLLIS LEE PETERSON

A full-time woman, willing to work at housekeeping, child-raising and loving her husband is what this mother hopes for her son

THE other day I thought I saw you. You were a face in a group photograph—young, tender, as sweet as spring-time. When I asked my eldest who you were, he dismissed you with a shrug. “Just a creep in my class,” he said expansively, “what’s for lunch?”—which indicates the romantic trend in the male at sixteen, or forty-five. But after, sitting alone, I found myself thinking of the girl he’ll marry. Will you be kind? Will you realize I’m not a rival, that from the day I bore sons I made up my mind to let them go? I hope so. I want you to like me. Because I’m certainly going to like you.

In the first place, you’ll let me off the hook. For more years than I care to count, I’ve functioned as the only woman in a strictly stag household. I’ve toted pants to the tailor, shirts to the laundry, I’ve dragged boys shopping for clothes (about which they couldn’t care less) and watched them disclaim all relationship by marching a block ahead. (The only reason they stopped at a block was I had the car keys.) I should weep when they take themselves wives? Ha!

Make no mistake, I’ve got wonderful sons. They love me, I know—they still let me kiss them good night. When I’m sick, they take care of me—and nothing will pull me to my feet faster. They’re tolerant of my stupidity (“No, Mother. Rocket Richard doesn’t play for Alouettes!”), and give me compliments (like “You’re not pretty but you’ve got a nice smile”). The thing is they’re men, dependent on woman from cradle to grave—and I’m getting tired.

When you take your groom at the altar, you’ll also take over his comfort—and believe me, he’s used to it. Not that

he’ll expect a demon housekeeper—his mother certainly wasn’t. A product of the razzle-dazzle twenties and Depression, I was trained for every job but homemaking. Because I couldn’t sew, bake or clean, I felt demeaned by small chores. I even apologized to the career girls for being “just a housewife” . . . until I met one I’d gone to school with. You know what? She looked ten years older than I did. Why not? Come rain, sleet or snow, she went out at 8.30 a.m. and slugged against male competition. I didn’t. I was cosy and warm in a kingdom I ruled as queen. At night she returned to loneliness. I had my husband and two rosy babies, and I wouldn’t exchange them for ten or a hundred times her pay cheque. For the first time I realized that being a wife and mother means being a full-time woman. I’ve never apologized for it since.

Neither will you, if my son’s anything like his father. You may work for a while after marriage but when the babies arrive, he’ll want you at home. He’ll want you there when they’re growing up and if that front door flies open and someone yells “Hi, Mom!” then Mom had better be around. The young mother who sallies forth to earn luxuries is making two mistakes. She’s hurting her husband’s ego as a breadwinner and she’s neglecting her children when they need her most. On the other hand, many of my friends in their forties are now taking jobs to help with the college fees. I’ll probably do the same. By the late teens, my sons’ characters have been formed. I see honor, integrity, a strict sense of right and wrong. Why? Because Mother was there to handle each problem, teach each small lesson as it arose. *Continued on page 40*

LETTER TO MY

Son- in-law

By ROBERT THOMAS ALLEN



This I wish: that you'll dare to be ridiculous, that you'll never "own" your wife like a car, that your problems won't be solved unless hers are too

WE'LL probably first meet when you call to take my daughter to a show or a dance or out to dinner. Whether I'll have some idea of what to expect will depend on which daughter you call for. One may or may not have told her mother and me about you. She does her communicating at her own chosen times, suddenly, during special moments of confidence. The rest of the time she's a bit of a riddle. If it's the other, she will have told us all about you, looking a bit startled that this is actually happening to her the way it has to other girls, trigger-close to either laughter or tears, her feelings nipped up as tight as a bobby pin.

But anyway, you'll come in, and give me a quick appraising look, wondering how I could have sired anything so charming. "But," you'll think, "maybe he'll seem better when I get to know him."

You'll sit on the edge of a chair, keeping your topcoat on, dangling your hat between your knees, or perhaps not having a hat and just weaving your fingers and looking overly attentive. We'll both remark with undue emphasis about the weather and all the rain we've been having lately and you'll wish my daughter would hurry so you can get outside and relax, and I'll remember this letter and size you up to see how close I came to guessing how you'd turn out.

For, of course, I have no idea who you are, or where you are or what you're like. But I'll tell you what I hope you're like. I don't care whether you're tall, dark and handsome, but for your sake I hope that you're tall. Tall men have an advantage over short men. Recommend a short man and a tall man

as manager of the sock department and, all other things being equal, the tall man will get the job. On the other hand, all things are rarely equal, and anyway you can't help your size so there's no point in discussing it further.

I hope you don't smoke or drink. I do both and I have nothing against either on moral grounds. But people who smoke get no fun out of it, feel loggy and half-alive half the time, and waste a great deal of energy trying to stop it. As for drink, although social drinkers have no problem, you don't know whether you're a social drinker till you try it. Then, if you turn out to be one of those people whose judgment is soluble in alcohol, it may be too late to change your mind. If you are a social drinker, you can take it or leave it alone, so leave it alone. In the long run you won't be missing anything.

Apart from this, I don't care particularly about your personal and private ways, whether you keep your room, your books, your accounts and clothes in neat order, or go through life rumpled, ash-strewn and pawing through piles of papers. I've known and respected both kinds of people. I only hope that you get the daughter to match your habits, or to balance them, whichever works out best, for one is a girl who finishes dressing in an anarchy of lost earrings, strewn clothes, wet towels and wide-open clothes closets; the other will have pressed her clothes the night before, will come downstairs in plenty of time, with money in her purse for emergencies and her bed turned down neatly so that she won't have to do it when she comes home.

Continued on page 44

WHICH FASHIONS FLATTER YOU?

Your figure is the key. First find your own figure type, following our simple guide below — then look for the fashions that spell flattery to you, on these pages

BY VIVIAN WILCOX *Chatelaine Fashion and Beauty Editor*

SKETCHES BY JOHN LIVINGSTON

If you're not certain what your figure type is, you can find out now—in five minutes. You'll need a tape, pencil, scales. First, check your height (most women are not as tall as they think they are). Check your weight. Measure bust, waist, hips. Now record them: height.....; weight.....; bust.....; waist.....; hips..... If you are 5 feet 5 inches to 5 feet 8 inches, slim, of model proportions (34, 24, 34—i.e., bust and hips the same, waist ten inches less) you can wear anything you wish. But most of us are

not so fortunate; we're likely to be one or a combination of these common problem figure types: TALL—5 feet 8 and up. SHORT—5 feet 4 and under. HEAVY—overweight for your bone structure and your height. THIN—underweight. HEAVY BUST—2 or more inches larger than hips. HEAVY HIPs—2 or more inches larger than bust.

Whatever your type you'll find the clothes, accessories and fashion hints that are right for you, on these four pages.



A dark sleeveless sheath, tiny purse.

Short jacket—legs seem longer.

Slim, semifitted dress adds height.

Tubular coat, smooth-fur hat.

IF YOU ARE SHORT

● If you are 5 feet 4 or under, see that everything you wear is scaled to your size both in silhouette and detail. Details should not only be small in size, they should be streamlined: slash rather than patch pockets, panels rather than drapes, tucks rather than ruffles. And they should be few in number. Several scattered accents can clutter up a tiny figure. Concentrate instead on the overall effect, the slim, clearly defined silhouette. You can wear princess dresses, Empire dresses—high waistlines make legs appear longer; so does an extra inch on the bottom of a skirt. You can wear bias-cut skirts, skirts with modified fullness, flat pleats but avoid bunched gathers at the waist. Try the new narrow but relaxed and beltless dresses, a suit with short fitted or semifitted jacket. Your coat may be tubular, fitted or wrapped. No shorties, please. As for color, try the monotone costume—one color head to toe—to give you the illusion of height.

ACCESSORIES: Let tinted hosiery carry out the one-color look. If you yearn for contrast, have it in your jewelry—small, real-looking pieces—in your handbag and your shoes. Play up those Cinderella feet with giddy-heeled pointed-toe pumps, T-straps, sandals. Carry a slim umbrella of medium length, a small, streamlined bag.

*Belling tunic skirt
and massed jewelry breaks height.*

*Long-haired fur adds bulk, belt
cuts height, long jacket for balance.*

IF YOU ARE TALL

● You're 5 feet 6 or up—and you are the fashion designer's dream. Of course, if you are over 5 feet 8, your height can be a problem but don't let it become such an obsession that you slouch about in flat-heeled shoes and equally flat hats. Like fashion models, you can wear everything—providing that you are of model proportions. If over- or underweight, large in bust or hips, look to the suggestions for these figure types. Pay special attention to proportion. Make sure waistlines are long enough. Overblouses, contour belts, long jackets—all offset leg length. If your legs are good, your skirts can be slightly shorter than average. Avoid severely tailored clothes and remember you and you alone can wear circular coats, cape sleeves, bold prints, tiered skirts, belting tunics and peplums, so make the most of them.

ACCESSORIES: Choose those that are scaled to your size—handsome, bulky hats; jumbo bags; muffs; contour belts; heavy necklaces; chunky bracelets and important-looking rings and earrings. Wear medium-high but slim heels; smart flats. Avoid high-cut shoes, pastel shoes which tend to make the feet appear larger.

*Big collar, coat fullness
from yoke, large muff*

*Overblouse cuts leg
length—note big bag*

*Continued on
the next page*

Qivi

IF OVERWEIGHT'S YOUR PROBLEM

*Asymmetric line,
high-placed pin.*

*Coat-dress with
smooth pleats.*



*Cape collar conceals
bust, back fullness.*

*Coat-and-dress costume
with bright lining.*

● Choose costumes of sheer wool, lightweight cottons, dull silk and rayon, in dark or greyed colors — black, the browns anywhere from bamboo to beaver, charcoal, fir green, smoke blue. See that shoulders are neither squared-off nor sloping, armholes of generous fit and the upper arms covered. Have dresses as wide at the hem as they are at the hips, preferably with a slight flare. (Width at shoulders and hem helps minimize bust and hips, makes waist appear smaller.) Choose vertical or asymmetrical lines — button-front, wrap styles. Choose V or scoop necklines. For formal occasions, a fichu or capelet collar helps conceal the bustline. Instead of a suit, have a dress with full-length companion coat. Avoid separates, knits, shiny fabrics, bulky ones, plaids and bold prints. Don't make the mistake of choosing voluminous, shapeless clothes (bloused bodices, tent coats) but be sure your dresses are large enough. Tight clothes add pounds.

ACCESSORIES: Regarding jewelry, see tips for top-heavy figure. Belts should be narrow, inconspicuous. Your handbag—medium to large depending on your height. To make legs appear slimmer, wear dark hose—seamed are more slenderizing than seamless. Classic opera pumps are the most slenderizing shoes. Yours should always be in shades as dark, or darker, than the rest of your outfit.

Dress with built-in shape.

*Double-breasted suit—a
wide-set collar.*



*Bold patterned
top—trim
slacks.*

Full-skirted shirtdress.

IF YOU'RE STRING-BEAN THIN

● Consider separates, bulky knits, slacks — but not shorts. Wear the classic shirtdress with convertible collar, full sleeves, gathered or pleated skirt. Have one in satin for dressy occasions. Have a blouson with drawstring at the waist, one of the new double-breasted suits with big collar. Choose dressmaker rather than strictly tailored styles. Look for complete coverage — long sleeves, high necks. If you insist on décolletage—bare backs are in fashion. Look for shoulder and back yokes, deep armholes, big sleeves, breast pockets — they add width. Fabrics with body and bulk are fine for you — thick wools, tweeds, peau de soie, fur and fur fabric. If you are tall you can wear large patterns, plaids, color contrast. Slim dresses are becoming in the fabrics mentioned — if they are cut, canvassed or lined to give them a built-in shape.

ACCESSORIES: Fill necklines with scarves, wide flat necklaces, bibs of pearls. Wrap your throat in fur—fox, if you are tall. If you are short, stick to ocelot, mink or lamb. Avoid any jewelry that dangles — long earrings, long necklaces make the thin girl look like a string bean. Thin legs? Wear light seamless nylons.

FOR THE TOP-HEAVY FIGURE

Dress, loose jacket; fine fabric.



Belt draws attention to the waist.

• If your bust is two inches or more larger than your hips—choose dresses with simple, easy-fitting bodices. Too much fullness is as bad as too little. Avoid fancy rounded collars and—even more important—avoid pockets and other bustline detail. Skirts on the other hand can be eye-catching, of patterned or textured fabric full, flared or pleated. If you want color or fabric contrast, have the bodice in a darker, lighter-weight fabric than the skirt. Choose suits with straight or fitted jackets, lapels. Beware the semifitted and the double-breasted styles—they require a slim figure. Almost any of this season's coats should be becoming; since nearly all are loose, the choice depends on your height.

ACCESSORIES: Chokers are only for the woman with a fairly long, slender neck. If yours is short, consider instead the necklace of small-to-medium size links or beads that fall just below the base of the throat. Avoid long ropes of beads which call attention to the bosom. When you wear a pin, place it on the shoulder. Wear medium-size earrings. Wear a stole instead of a sweater. Your accessory accent could be hats or shoes—depending on your height and ankles.



Pattern draws eyes down.

Wrap coat conceals figure.



Neckline detail, flared skirt.



Pyramid-style coat hides hips



FOR THE HEAVY-HIPPED FIGURE

• If your hips are two inches or more larger than your bust—make them appear smaller by wearing dark dresses or light blouses and sweaters, dark skirts. Choose clothes with neckline and bodice detail—a big bow, a pretty collar. Suits are not your forte but, if you are short, you might try a bolero or waist-length jacket and flared skirt; if tall, a long jacket and a straight skirt, eased by a pleat or two. Or better still wear a coat-and-skirt costume with a contrasting blouse. Coats with large collars, back fullness falling from a shoulder yoke, a flare or kick pleat—all should be becoming to you. If you have narrow, sloping shoulders, a little discreet padding will bring them more in line with your hips. For evening you might wear an off-shoulder décolletage, a wide-flaring skirt of floor or waltz length. The main rule to remember: keep your skirts simple, smooth over the hips. Your straight skirts should be as wide at the hem as at the hipline, perhaps with a kick pleat at the back. Tapered skirts are apt to make you look pear-shaped—and of course you should never wear shorts or slacks.

ACCESSORIES: Focus attention around your face by wearing smart hats, lovely necklaces, pins and earrings, interesting scarves. Choose shoes with medium-high heels, tapered but not pointed toes.



Print blouse draws attention here. Off-shoulder styles give balance.

Choose the right hairdo, hat — page 32

HOW TO PLAN A ROOM THAT GROWS...



By DORIS THISTLEWOOD
Chateaine Home Planning Editor

*This young couple started with a brand-new house, the makeshifts
from their old apartment and an average Canadian income — then decorated
their most important new room on a five-year plan that kept it livable as it grew*



Moving day. Budget pieces let the Rodgers save for their house. Some items: sofa made from a slat door and foam-rubber mattress (\$85); coffee table cut down from old poker table; safari chairs.

HOUSE BY CURRAN HALL LIMITED, TORONTO

BECAUSE they feel that one pleasing room is worth six half-furnished ones, Lenore and Neil Rodgers concentrated on their living-dining area. They bought some permanent furnishings the year they moved in, had their room complete by the fifth year — without a debt. Their plan can be adapted by any couple, for any room.

First step: before you buy, decide on quality, prices and your budget. The Rodgers' good-quality furnishings totaled about two thousand dollars; they decided to spend around four hundred a year.

Next, plan for flexibility. Stick to simple, classic styles—they'll be as satisfying ten years from now as today. Keep the color scheme flexible too. If you saddle yourself with chocolate and chartreuse walls, there's no chance of changing furniture or accessory colors later. Walls, drapery should be soft-toned; rug neutral in beige, grey or blending with walls and draperies. The Rodgers chose pale yellow for their walls and sheer curtains; draperies are a flower print in orange, yellow, gold and olive green on white; rug is dull gold. (Later, Lenore added a gold sofa, a soft-orange chair; picked up the green in accents.)

What order do you buy in? Draperies and rug are the first choice, because they take the barren look off any new room and establish the color scheme. Second, buy the major piece you need most. (The Rodgers, tired of eating from a card table, chose a dining set.) Next, start replacing other major pieces. In the fourth year buy important secondary items such as chairs, coffee table. Because the color scheme is defined by now, chairs may be an intense accent. Finally, choose occasional pieces to round out the room.

As your room grows, keep it livable with imaginative, space-filling accessories (pottery, paintings, greenery, as pictured).



First year. Old furniture plus new curtains, glazed-chintz draperies (\$220 including making) and the gold nylon twist rug (\$215). Total \$435. Pegboard divider came with the house.



Second year . . .

First major item to be replaced was the old dining set (card table, ice-cream chairs). The Rodgers chose a simple sculptured design in dull-finished walnut; the table, \$135; the four chairs in grey-and-brown-tweed upholstery, \$39 each. They added a dining-room rug to match the living room's (\$100). Total: \$391.



Third. The new sofa (\$395) took the year's budget, but was worth it for solid construction, long wear. Foam-rubber back and seat cushions are loose. Lenore had her choice of upholstery: a gold cotton-viscose blend.



Fourth. Final replacements: a walnut coffee table (\$70) and matching end table (\$15). The orange armchair \$150) and green armchair and ottoman (\$185) are in accent colors from the draperies. Total — \$150.



Fifth year . . .

Room is completed with two new accessory pieces: a walnut desk (\$150), with chair that matches the dining set (\$39), and a walnut mobile server for living-room entertaining (\$135). Also new, desk lamp (\$15). Total, \$339. As their room grew, the Rodgers moved old pieces to rest of house: sofa to the study; safari chairs to garden; ice-cream chairs to breakfast counter.

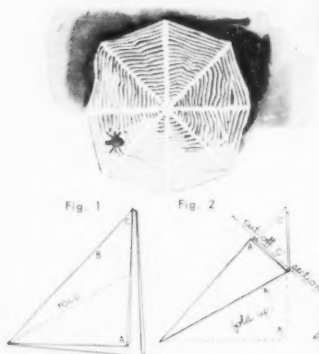
Chatelaine's CHATTY CHIPMUNK

Who! It's
hobgoblin
month.

Let's have
a Halloween
party... with
decorations

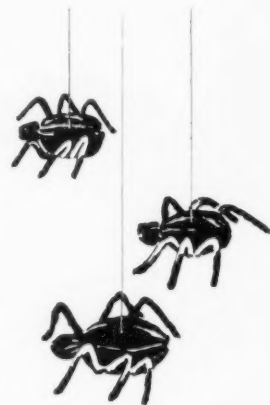


Let's start the decorations with a pumpkin. Take a piece of orange crepe paper 10 inches by 18 inches (the 18-inch measurement should run with the grain of the paper). Gather the 10-inch side and fasten with thread. Turn this knob inside and fasten the open side with pins or paste. Now stuff the pumpkin with cotton or cut-up paper. Twist the top and fasten it with thread. Wind the little knob that is formed with green crepe paper to make a stem. With paste or pins stick on a face made from colored paper.



Make a cobweb to hang in the corner of the room. Take a 20-inch square of white crepe paper. Fold in half (not corner to corner). With the folded edge toward you, fold toward the right in half again. Now fold the top left corner down to the bottom right corner to make a triangle (Fig. 1). Fold corner A (shown in Fig. 1) up to the straight edge of the triangle, as shown in Fig. 2. Cut off section marked C (see Fig. 2). This makes the cobweb rounded. Pin carefully as in Fig. 3, so paper won't slip. Start at the wide end and cut out narrow strips to within about 1 inch of the point (see Fig. 3). This makes the lacy web. Open out.

You will need some spiders too, to hang from the ceiling on threads or to stick in your cobweb. They can be any size. I made mine from a 3-inch square of black crepe paper. Have the grain of the paper running horizontally and gather each end tightly, and tie with thread. Tuck the two gathered ends in (as with the first pumpkin end) making a little hollow black ball. Stuff with cotton or torn-up paper. Tie part way down to form a small head. Sew three pipe cleaners (use dark-colored ones, or white ones that you have painted black) to the underside. Bend them up to make legs. (Spiders have six legs, so one cleaner makes two legs.) Now sew a long black thread to the back of the spider and hang it up. You will find it will turn and twist beautifully.



Ghost favors can be made from four marshmallows fastened together with toothpicks. Put a 7-inch circle of white crepe paper under the top marshmallow and make a face with bits of colored toothpick.

A good game to play at your Halloween party is this one. Give each person a sheet of paper ruled as shown. Set a time limit and in that time the players have to fill in the squares with a word starting with the letter at the top of the column. For example, the flower could be gladiolus, the fruit grape, the girl's name Gladys, the boy's name George and so on right across. When time is up you score, but each person counts only the words that no one else had. So you see it is wise to try to think of an unusual word that no one else might think of. You can play this with other words across the top too but I thought ghost was a good one for this time.

	G	H	O	S	T
Flower					
Fruit					
Girl's Name					
Boy's Name					

Here is a list of cats. Can you guess what they are?

- CAT Shoo!
- - CAT - - - Holiday
- - CAT - Leave vacant
- CAT - - - Cats like this
- - - - - CAT - An award
- CAT - - - Kind of tree

Answer:

Scat, vacation, vacate, catnip, catnip, catnip.
Perhaps you can think of more to try on friends.

Chatty

For your pleasure!

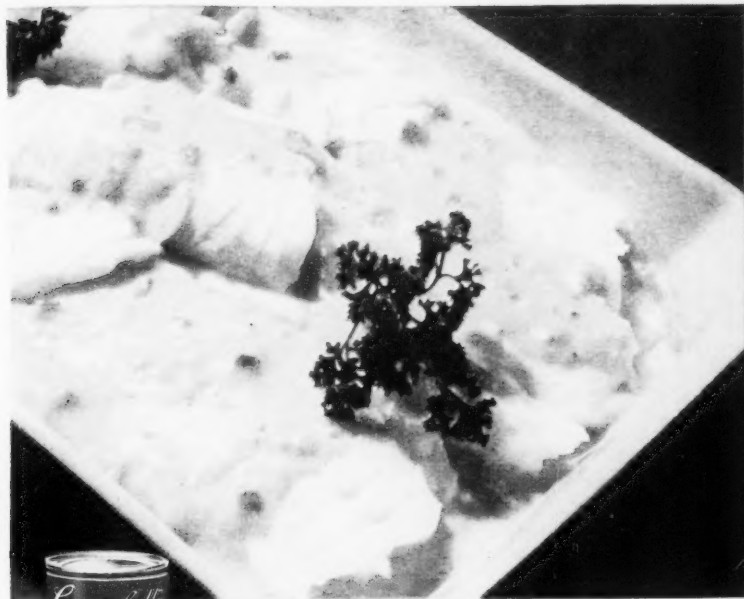
Souper Suppers

-baked with Campbell's



Your family will say they've never tasted anything so delicious! And the joy of it is . . . it's so easy. And you can bake these treats with *so many* of Campbell's grand array of 21 different soups. For instance, substitute Campbell's Cream of Asparagus for the Cream of Celery in the fish dish. Or try Onion Soup on that juicy steak.

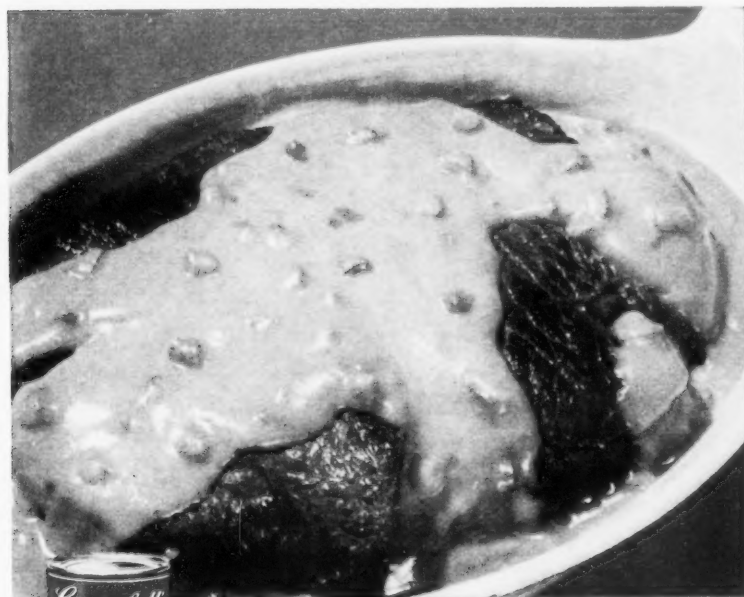
There's just no end to the magic you can work with Campbell's. And that's why it's the wise cook who keeps her larder well-stocked with a good variety of Campbell's Soups. She knows they come in so handy . . . so often.



Baked Fish au Gratin. A sure-success recipe any time you want a great fish dish! Just place one pound of fish fillets in a lightly greased shallow baking dish. Combine 1 can Campbell's Cream of Celery Soup, $\frac{1}{2}$ cup shredded mild process cheese, dash of black pepper; pour over fish. Bake in a moderate oven (375°F.) about 45 minutes. 4 servings.



Baked Creole Pork Chops. Juicy pork chops, tomato-blazed, the way our Louisiana French cousins love them. Brown 6 pork chops on both sides in an oven-proof skillet. Place an onion slice and a green pepper ring on each chop; pour on 1 can Campbell's Tomato Soup. Cover and bake in a moderate oven (350°F.) about 45 minutes. 6 servings.



Baked Steak with Mushrooms. Creamy mushroom sauce, tender steak — no man could ask for more! Pound $\frac{1}{4}$ cup flour, $\frac{1}{4}$ tsp. salt, dash black pepper into $1\frac{1}{2}$ lbs. round steak. Brown in 2 tbsp. shortening in an oven-proof skillet; add 1 can Campbell's Cream of Mushroom Soup and $\frac{1}{4}$ cup water. Cover. Bake 350°F. oven about 45 min. 6 servings.



Chicken "Sunday Special". Bake this "Sunday Special" any time you want to please your family. You start off with two pounds of chicken breasts and place in a baking dish. Top with 1 can Campbell's Cream of Chicken Soup and $\frac{1}{4}$ cup finely chopped blanched almonds. Bake in a moderate oven (350°F.) about $1\frac{1}{4}$ hours. 6-8 servings.

Good cooks cook with *Campbell's Soups*

CHATELAINE MEALS OF THE MONTH

October



Sweetbreads make this delicious supper treat. Try recipe below

	BREAKFAST	LUNCHEON OR SUPPER	DINNER		BREAKFAST	LUNCHEON OR SUPPER	DINNER
TUE 1	Stewed Prunes with Lemon Crisp Rice Cereal Toasted Cheese Bread Honey Coffee Chocolate Milk Drink	Wieners and Beans Carrot and Celery Salad Jellied Fruit Hermits Milk Tea	Braised Lamb with Vegetables Relishes Pumpkin Pie Tea Coffee	SUN 20	Fruit Cup Hot Danish Sausage Scrambled Eggs Crisp Meat Muffins Coffee Cocoa	Creamed Mushrooms on Toast Lettuce Wings Dressings Date Squares Lettuce Tapioca Milk Tea	Cold Baked Ham Mustard Pickles Corn Fritters Broccoli Coconut Cream Pie Tea Coffee
WED 2	Blended Juices Whole-wheat Cereal with Maple Syrup Toasted Lettuce Rolls Jam	Cream of Asparagus Soup Toasted Salmon Sandwiches Stuffed Tomatoes Fresh Applesauce Wafers	Dressed Pork Chops Onion Gravy Baked Potato Toasted Salad Prune Whip Custard Sauce	MON 21	Orange Juice Shredded-wheat Biscuits Toasted Milk Molasses Coffee	Ham Sandwiches on Pumpkinseed Carrot Sticks Butterscotch Sundae Tea Milk	Beef Vegetable Chow Mein Fried Rice Molded Sunshine Salad Peach Shortcake Tea Coffee
THU 3	Applesauce Parsley Omelet Whole-wheat Toast Molasses Coffee Cocoa	Cottage Cheese Salad with Pickled Beets and Water Cress Milk Tea Butter Tarts	Spaghetti with Italian Meat Sauce Rye Bread Toasted Salad Shaved Oranges with Coconut	TUE 22	Hot Tomato Consommé Poached Eggs on Toast Coffee Vanilla Milk Shake	Cream of Chicken Soup Bread Slices Fruit Salad Frosted Lettuce Cake Tea Milk	Wieners Schnitzel Sweet Potato Green Beans Quick Chocolate Pudding Fig Bars Tea Coffee
FRI 4	Pineapple Juice Hot Shredded Wheat Brown Sugar Cinnamon Toast Milk Coffee	Baked Stuffed Peppers Creamed Corn Celery Fresh Peas Tea Cookies Milk	Baked Whitefish Lemon Butter Scalloped Potatoes Braised Carrots Peach Cress	WED 23	Blended Juices Hot Bread and Milk Maple Syrup Toasted Bran Muffins Marmalade	Cheese Soufflé Toasted Green Salad Fresh Grapes Danish Pastry Tea Coffee	Meat Pie Mushroom Gravy Noodles Glazed Parsnips Fruit Cup with Sherbet Tea Coffee
SAT 5	Orange Juice Peaches Toasted Corn Meal Muffins Jelly Coffee Cocoa	Potato Soup Corned Beef on Rye Bread Cole Slaw Lettuce Peach Cress Tea Coffee	Deep-fried Chicken Cranberry Sauce Sweet Potato Lemon Meringue Pie Tea Peas Coffee	THU 24	Stewed Apricots Crisp Rice Cereal Toasted Raisin Bread Honey Coffee Cocoa	Celery Soup Toasted Bacon and Tomato Sandwich Carrots Caramel Custard Fig Bars	Wieners with Sauerkraut Potato Pancakes Chili Sauce Cucumber Slices Pumpkin Pie
SUN 6	Half Grapefruit Crisp Bacon Pecan Waffles Cocoa Syrup Coffee	Welsh Rarebit on Toast Fresh Grapes and Apples Date Loaf Milk Tea	Rump Roast Yorkshire Pudding Browned Potatoes Brussels Sprouts Fruit Sundae Angel Cake	FRI 25	Grapefruit Juice Soft-cooked Eggs Toasted Danish Pastry Milk Coffee	Shrimp and Celery Salad in Lettuce Cups Pecan-walnut Rolls Cherry Tarts	Hot Vegetable Plate Stuffed Tomatoes Broccoli Cream Sauce Carrot Coins Cheesecake Pineapple Sauce
MON 7	Vegetable Juice Bran Flakes Shred Bananas Toasted Milk Coffee Jam	Cold Beef Stuffed-tomato Salad Quick Cheese Pudding Lettuce Angel Cake Tea Milk	Fish and Chips Vegetable Salad Toasted Apples Date Loaf Tea Coffee	SAT 26	Sliced Oranges Hot Corn Meal Toasted Cocoa Molasses Coffee	Chicken Noodle Soup Crackers Cucumber and Ham Sandwich Celery Lettuce Cheesecake	Chili Con Carne Boston Brown Bread Tossed Green Salad Parsnips Butter Sauce Wafers
TUE 8	Orange Sections Whole-wheat Cereal Molasses English Muffins Coffee Cocoa Jelly	Asparagus Soup Egg Salad Sandwiches Carrot Sticks Junket Fresh Doughnuts Tea Milk	Homemade Meat Pie Lettuce Roast Buttered Noodles Green Beans Gingerbread Whipped Cream	SUN 27	Prune Juice Crisp Oat Cereal Buttermilk Pancakes Maple Butter Milk Coffee	Fried Corn Meal Mush Creamed Chipped Beef Carrot Sticks Jelly Doughnuts Chocolate Milk Drink Fruit Tea	Spiced Tomato Juice Stuffed Roast of Pork Applesauce Boiled Potatoes Cabbage Strawberry Chiffon Pie
WED 9	Baked Apple Scrambled Eggs with Chives Toasted Doughnuts Coffee Cocoa	Noodles in Cheese Sauce Fresh Tomatoes Sliced Bananas Lettuce Gingerbread Tea Milk	Breaded Veal Cutlet Mushroom Sauce Whipped Potatoes Squash Raisin Squares Tea Coffee	MON 28	Sliced Bananas Crisp Bacon Toasted Boston Brown Bread Peanut Butter Milk Coffee	Cold Roast Pork Pickles Potato Salad Applesauce Quick Cinnamon Buns	Baked Liver and Tomatoes Fried Onions Fluffy Rice Steamed Date Puffs Orange Sauce
THU 10	Grapefruit Juice Bite-sized Shredded Wheat Toasted Malt Bread Cocoa Conserve Coffee	Tomato Soup Hot Dogs Ice Cream Peanut Cookies Milk Tea Relish	Braised Liver Hashed Brown Potatoes Creamed Onions Sliced Peaches Fresh Coffee Cake	TUE 29	Half Grapefruit Western Omelet Shred Tomatoes Toasted Jelly	Mushroom Soup Tuna and Lettuce Sandwich on Cheese Bread Lime Jelly Custard Sauce Tea Milk	Pork and Noodle Casserole Mashed Turnip Tossed Salad Preserved Peas Applesauce Cake
FRI 11	Orange Juice Hot Oatmeal Maple Syrup Toasted Coffee Cake Milk Coffee	Salad of Oranges, Stuffed Dates, Peas and Cream Cheese Hot Biscuits Baked Custard	Salmon Loaf Egg and Parsley Sauce Fluffy Rice Baked Tomato Cranberry and Apple Pie Tea Coffee	WED 30	Orange Juice Sugared Puffed Corn Toasted Scones Jam Milk Coffee	Lima Beans in Tomato Sauce Stuffed Celery Salad Sherbet Lettuce Cake Tea Milk	Stuffed Meat Patties Creamed Corn Whipped Potatoes Relishes Hot Minicmeat Tarts
SAT 12	Pineapple Juice Crisp Bacon Bran Muffins Coffee Jelly	Bean Soup Toasted Cheese Sandwich Jam Turnovers Milk Tea	Baked Sausages Pudding Cabbage Salad Chocolate Sundae Layer Cake Tea Coffee	THU 31	Gingered Baked Apple Whole-wheat Cereal French Stick Grape Jelly Milk Coffee	Oxoid Soup Broiled Cheese on Toast Carrot Sticks Shred Bananas in Orange Juice	Stewed Chicken with Vegetables Onion Dumplings Tomato and Cucumber Salad Fruit Sundae Sponge Cake
SUN 13	Stewed Figs Broiled Scotch Kippers French Toast Coffee Marmalade Milk	Molded Vegetable Salad Hot Biscuits Cottage Cheese Lettuce Layer Cake Tea Milk	Roast Stuffed Chicken Baked Oranges Boiled Potatoes Cauliflower Shred Tomatoes Cherry Cobbler				
MON 14	Blended Juice Sugared Rice Cereal Shred Peaches Toasted Bran Muffins Honey	Spaghetti and Tomato Sauce Celery and Carrots Pears Tea Brownies Milk	Cold Chicken Red Currant Jelly Hot Potato Salad Green Beans Maple Bavarian				
TUE 15	Fresh Applesauce Creamy Eggs Toasted Oat Bread Jelly Coffee Milk	Vegetable Soup Crisp Crackers Sardine and Celery Sandwich Lettuce Maple Bavarian Tea Milk	Baked Spareribs Barbecue Sauce Buttered Noodles Spinach Peach Dumplings Tea Coffee				
WED 16	Grapefruit Juice Whole-wheat Cereal Molasses Hot Cinnamon Rolls Coffee Milk	Cold Spareribs Pickles Cabbage and Tomato Salad Caramel Pudding Jelly Roll	Stewed Kidneys and Mushrooms on Hot Corn Bread Glazed Carrots Open-face Apple Pie				
THU 17	Sliced Oranges Broiled Bacon and Tomatoes Toasted Marmalade Cocoa Coffee	Tomato Juice Asparagus Omelet Fruit Cup Sugar Cookies Tea Milk	Minute Steaks Mustard Sauce French Fried Potatoes Turnips Chocolate Cake Jelly				
FRI 18	Pineapple Juice Crisp Bran Flakes Toasted Waffles Honey Butter Milk Coffee	Clam Chowder Croustons Molded Fruit on Lettuce Dressing Lettuce Cake	Fish Sticks Spanish Rice Asparagus Baked Lemon Pudding Coconut Cookies Tea Coffee				
SAT 19	Grape Juice Hot Oatmeal with Raisins Toasted Whole-wheat Bread Jelly Coffee Milk	Broiled Cheeseburgers in Buns Fresh Tomatoes Tarts Tea Milk	Baked Ham Spiced Cherry Sauce Scalloped Potatoes Cabbage Salad Apple Tapioca				

CHATELAINE RECIPE OF THE MONTH

SWEETBREADS EN VIN

- 1 pair real sweetbreads
- 1/2 pound mushrooms, sliced
- 1 tablespoon lemon juice
- 1 can mushroom soup
- 1 egg
- 2 tablespoons pimento, chopped
- 1 cup dry bread crumbs
- 1/4 cup white wine
- 2 tablespoons onion, chopped
- Parsley
- 1/4 cup celery, chopped

Use sweetbreads while fresh. Put into boiling salted water with lemon juice and simmer for 20 minutes. Drain. Remove tubes and membranes; an (cut into bite-size pieces. Dip each piece into the beaten egg and then into bread crumbs. Fry in hot deep fat (375 deg. F.) until well browned. Serve with vegetables and Mushroom Sauce and garnish with parsley.

Mushroom Sauce:
Sauté onion, celery and mushrooms in fat drippings until tender. Stir in mushroom soup and pimento and heat over low heat until smooth. Add wine just before serving.



Photo by Esther Bubley

It's "Cream of Wheat" weather.
Guard your family with hot "Cream of Wheat"

Gives you a nice warm feeling to know you've given them good, nutritious
"Cream of Wheat" on days like this . . . gives them a nice warm feeling, too.



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CHATELAINE MEALS OF THE MONTH

October



Sweetbreads make this delicious supper treat. Try recipe below

	BREAKFAST	LUNCHEON OR SUPPER	DINNER		BREAKFAST	LUNCHEON OR SUPPER	DINNER
TUE 1	Stewed Prunes with Lemon Crisp Rice Cereal Toasted Cheese Bread Honey Coffee Chocolate Milk Drink	Wieners and Beans Carrot and Celery Salad Jellied Fruit Hermit's Milk Tea	Braised Lamb with Vegetables Relishes Pumpkin Pie Tea Coffee	SUN 20	Fruit Cup Hot Italian Sausage Scrambled Eggs Corn Meal Muffins Coffee	Creamed Mushrooms on Toast Lettuce Wedge Dressing Date Squares Lettuce Tapioca Milk Tea	Cold Baked Ham Mustard Pickles Corn Fritters Coconut Cream Pie Coffee
WED 2	Blended Juices Whole-wheat Cereal with Maple Sugar Toasted Lettuce Rolls Jam	Cream of Asparagus Soup Toasted Salmon Sandwiches Sliced Tomatoes Fresh Applesauce Wafers	Dressed Pork Chops Onion Gravy Baked Potato Beets Head Lettuce Salad Prune Whip Custard Sauce	MON 21	Orange Juice Shredded Wheat Biscuits Toasted Milk Coffee	Ham Sandwiches on Pumpernickel Carrot Sticks Butterscotch Sundae Tea Milk	Beef Vegetable Chow Mein Fried Rice Molded Sunshine Salad Peach Shortcake Coffee Tea
THU 3	Applesauce Parsley Omelet Whole-wheat Toast Molasses Cocoa	Cottage Cheese Salad with Pickled Beets and Water Cress Melba Toast Butter Tarts	Spaghetti with Italian Meat Sauce Rye Bread Tossed Salad Sliced Oranges with Coconut	TUE 22	Hot Tomato Consommé Poached Eggs on Toast Coffee Vanilla Milk Shake	Cream of Chicken Soup Broiled Sticks Fruit Salad Frosted Lettuce Cake Tea Milk	Wiener Schnitzel Sweet Potato Green Beans Quick Chocolate Pudding Fig Bars Coffee Tea
FRI 4	Pineapple Juice Hot Shredded Wheat Brown Sugar Cinnamon Toast Milk Coffee	Baked Stuffed Peppers Creamed Corn Celery Fresh Pears Cookies Tea Milk	Baked Whitefish Lemon Butter Scalloped Potatoes Braised Carrots Peach Crisp	WED 23	Blended Juices Hot Bread and Milk Maple Sugar Toasted Bran Muffins Marmalade	Cheese Soufflé Toasted Green Salad Fresh Grapes Danish Pastry Tea Coffee	Meat Pie Mushroom Gravy Noodles Glazed Parsnips Fruit Cup with Sherbet Coffee Tea
SAT 5	Orange Juice Poached Eggs Toasted Corn Meal Muffins Jelly Cocoa Coffee	Potato Soup Corned Beef on Rye Bread Cole Slaw Lettuce Peach Crisp Tea Coffee	Deep-fried Chicken Cranberry Sauce Sweet Potato Lemon Meringue Pie Tea	THU 24	Stewed Apricots Crisp Rice Cereal Toasted Raisin Bread Honey Cocoa Coffee	Celery Soup Toasted Bacon and Tomato Sandwich Carrots Caramel Custard Fig Bars	Wieners with Sauerkraut Potato Pancakes Chili Sauce Cucumber Slices Pumpkin Pie
SUN 6	Half Grapefruit Crisp Bacon Pecan Waffles Cocoa Syrup Coffee	Welsh Rarebit on Toast Fresh Grapes and Apples Date Loaf Milk Tea	Rump Roast Yorkshire Pudding Browned Potatoes Brussels Sprouts Fruit Sundae Angel Cake	FRI 25	Grapefruit Juice Soft-cooked Eggs Toasted Danish Pastry Milk Coffee	Shrimp and Celery Salad in Lettuce Caps Peanut Seed Rolls Cherry Tarts	Hot Vegetable Plate Stuffed Tomatoes Broccoli Cream Sauce Carrot Coins Cheesecake Pineapple Sauce
MON 7	Vegetable Juice Crisp Bacon Shred Bananas Toasted Milk Jam Coffee	Cold Beef Stuffed-tomato Salad Quick Chocolate Pudding Lettuce Angel Cake Tea Milk	Fish and Chips Vegetable Salad Baked Apples Date Loaf Tea Coffee	SAT 26	Sliced Oranges Hot Corn Meal Toasted Milk Cocoa Coffee	Chicken Noodle Soup Crackers Cucumber and Ham Sandwich Celery Lettuce Cheesecake	Chili Con Carne Boston Brown Bread Tossed Green Salad Parfait Rum and Butter Sauce Wafers
TUE 8	Orange Sections Whole-wheat Cereal Molasses English Muffins Coffee	Asparagus Soup Egg Salad Sandwiches Carrot Sticks Junket Tea	Homemade Meat Pie Lettuce Roast Buttered Noodles Green Beans Gingerbread Whipped Cream	SUN 27	Prune Juice Crisp Oat Cereal Buttermilk Pancakes Maple Butter Milk Coffee	Fried Corn Meal Mush Creamed Chipped Beef Carrot Sticks Fruit Tea Chocolate Milk Drink	Spiced Tomato Juice Stuffed Roast of Pork Applesauce Boiled Potatoes Cabbage Strawberry Chiffon Pie
WED 9	Baked Apple Scrambled Eggs with Chives Toasted Doughnuts Coffee Cocoa	Noodles in Cheese Sauce Mushroom Sauce Sliced Bananas Lettuce Gingerbread Tea Milk	Breaded Veal Cutlet Mushroom Sauce Whipped Potatoes Raisin Squares Coffee Tea	MON 28	Sliced Bananas Crisp Bacon Toasted Boston Brown Bread Peanut Butter Coffee Milk	Cold Roast Pork Pickles Potato Salad Applesauce Quick Cinnamon Buns	Baked Liver and Tomatoes Fried Onions Fluffy Rice Steamed Date Puffs Orange Sauce
THU 10	Grapefruit Juice Bite-size Shredded Wheat Toasted Malt Bread Conserves Cocoa Coffee	Tomato Soup Hot Dogs Ice Cream Peanut Cookies Milk Tea	Broiled Liver Hashed Brown Potatoes Creamed Onions Sliced Peaches Fresh Coffee Cake	TUE 29	Half Grapefruit Western Omelet Sliced Tomatoes Toasted Jelly	Mushroom Soup Tuna and Lettuce Sandwich in Cheese Bread Lime Jelly Custard Sauce Tea Milk	Pork and Noodle Casserole Mashed Turnip Tossed Salad Preserved Peas Applesauce Cake
FRI 11	Orange Juice Hot Oatmeal Maple Syrup Toasted Coffee Cake Milk Coffee	Salad of Oranges, Stuffed Dates, Pears and Cream Cheese Hot Biscuits Baked Custard	Salmon Loaf Egg and Parsley Sauce Fluffy Rice Baked Tomato Cranberry and Apple Pie Coffee	WED 30	Orange Juice Sugared Puffed Corn Toasted Scones Toasted Milk Coffee	Lima Beans in Tomato Sauce Stuffed Celery Salad Sherbet Lettuce Cake Tea Milk	Stuffed Meat Patties Creamed Corn Whipped Potatoes Relishes Hot Minced Meat Tarts
SAT 12	Pineapple Juice Crisp Bacon Bran Muffins Coffee Jelly Milk	Bean Soup Toasted Cheese Sandwich Jam Turnovers Milk Tea	Baked Sausages Corn Pudding Cabbage Salad Chocolate Sundae Layer Cake Tea Coffee	THU 31	Gingered Baked Apple Whole-wheat Cereal French Stick Milk Coffee	Oxoid Soup Broiled Cheese on Toast Carrot Sticks Sliced Bananas in Orange Juice	Stewed Chicken with Vegetables Onion Dumplings Tomato and Cucumber Salad Fruit Sundae Sponge Cake
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MON 14	Blended Juice Sugared Rice Cereal Sliced Peaches Toasted Muffins Honey	Spaghetti and Tomato Sauce Pears Tea	Cold Chicken Red Currant Jelly Hot Potato Salad Green Beans Maple Bavarian				
TUE 15	Fresh Applesauce Creamy Eggs Toasted Oat Bread Coffee Jelly Milk	Vegetable Soup Crisp Crackers Sardine and Celery Sandwich Lettuce Maple Bavarian Milk Tea	Baked Spurebbs Barbecue Sauce Buttered Noodles Spinach Peach Dumplings Tea Coffee				
WED 16	Grapefruit Juice Whole-wheat Cereal Molasses Hot Cinnamon Rolls Coffee	Cold Spurebbs Pickles Cabbage and Tomato Salad Caramel Pudding Jelly Roll	Stewed Kidneys and Mushrooms on Hot Corn Bread Glazed Carrots Open-face Apple Pie				
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CHATELAINE RECIPE OF THE MONTH

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- 1 can mushroom soup
- 1 egg
- 2 tablespoons pimento, chopped
- 1 cup dry bread crumbs
- 1/4 cup white wine
- 2 tablespoons onion, chopped
- Parsley
- 1/4 cup celery, chopped

Use sweetbreads while fresh. Put into boiling salted water with lemon juice and simmer for 20 minutes. Drain. Remove ribs and membranes on each side with a sharp knife. Dip each piece into the beaten egg and then into bread crumbs. Fry in hot deep fat (375 deg. F.) until well browned. Serve with vegetables and Mushroom Sauce and garnish with parsley.

Mushroom Sauce:

Sauté onion, celery and mushrooms in fat drippings until tender. Stir in mushroom soup and pimento and heat over low heat until smooth. Add wine just before serving.



Photo by Esther Bubley

It's "Cream of Wheat" weather.
Guard your family with hot "Cream of Wheat"

Gives you a nice warm feeling to know you've given them good, nutritious
"Cream of Wheat" on days like this . . . gives them a nice warm feeling, too.



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When should you stand up?

The little courtesies are sometimes hard to keep track of — and in some situations difficult to figure out.

This girl asks, "Should I stand up when a teacher speaks to me? The other day, I was sitting on the ground at a football game with a group of girls. My English teacher came up and started to speak to me. We get along very well and it was so casual, I didn't know whether to stand up for her or not."

If ever in doubt, err on the side of courtesy. A young girl always stands up when she's approached and spoken to by an older person — even at a football game. If the teacher (or any other person, for that matter) doesn't know the other girls and stays for any length of time, be sure to introduce them.

Kissing? Necking? There's tomorrow to live with

Does a girl have to neck to be popular? Just how free and easy should a girl be?

Sometimes, fearing her emotions, a girl adopts a Puritan attitude. Sometimes, for the same reason backward, she necks with every Tom, Dick and Harry she goes out with.



Everyone agrees that no girl has to neck to be popular and it's absolutely true with no qualifications. Sure the necker goes out a lot, but for one reason, the situation she's created for herself. The boys know she's an easy mark—they take her out for the thrills and for the bragging they can do afterward. As one girl said, "I question the so-called popularity if she has to neck for popularity." That's terse and true. She's not giving herself a chance—boys don't feel like kissing a girl all the time. There are times when they just want to talk, be

teen tempo BY SUSAN COOPER

Perennial problem — to neck or not • Fashion tips for fall

Party tips for spooks

Halloween's the perfect excuse for a party. Ask everyone to come as the spook they'd most like to be—or perhaps the spirit of some famous figure past.

Warn them to prepare a sixty-second skit on how they'd most like to haunt people if they had the opportunity—like appearing bodily on TV or making a tap drip in rock 'n roll rhythm.

Cover all the furniture with old sheets and blankets. Take up the rugs for an echoey effect. Hang a few chains in doorways to rattle. Dim the lights with dark cloth covers.

A fun game is to give everyone thirty seconds to draw the most frightening ghost they can imagine. Prizes: a small skull and cross bones,

a shrunken head (rubber!). During supper have someone start a ghost story, give him three minutes to get it going, then let everyone else in turn embellish it for three minutes each. Should be a doozer!



Have a pumpkin-head centrepiece, and buy a block of ice that will fit on a platter. In to each side, with a hot stick, melt a face. Fill the holes with black jelly beans for eyes, licorice for mouths. Line up the orange drinks around it to cool; hide others in the 'fridge—it's the color effect you want. Spirits don't eat, but better have lots of goodies just in case!

What's the black dot? A beauty spot!

Have you tried having fun with a beauty spot? For evening glamour they have a terrific effect (if your skin is clear) and make good conversation pieces. Touch with an eyebrow pencil to make a little dot close to your best feature. The dot automatically draws the eye where you want it. But it takes experimenting beforehand. Don't go out looking as if you had a dirty spot on your face or as if you'd started making up like a clown! It has to be just so!

The backbone of everybody's everyday wardrobe — sweaters — have an infinite variety this fall with more shapes and styles than ever before. You can have sweater jackets—short with no buttons; sweater blouses—tuck in, open neck; sweater coats — bulky, long, coat-type sweaters; sweater dress — printed sleek long torso to wear over skirts; and of course the classic styles!



Going steady is a step beyond casual dating. There's usually a very real feeling between two people going steady. Most couples agree that here a little necking is acceptable and normal. The boys say, "A boy expects his steady to neck, but only moderately if he respects her." "A boy expects his steady to be affectionate but not necking every time they go out."

Here the girl holds the reins of decision. The boy might want to neck. The girl says it is time to stop. It's up to her to keep a level mind always—with an eye on the clock and on the future. If she's smart she'll keep both their feelings well within bounds by calling halt in good time. There's always tomorrow to live with and it's much better when you can live comfortably with yourself.

So, you see, the problem is not such a difficult one if you examine it and set yourself a code to follow.

companionable and have fun. The necker isn't known as the girl to have as a best girl because she has pushed her personality into the background for false values.

But the rigid, uncompromising attitude is just as unnatural and sad. There's no real affection or giving of spirit. The Greek ideal of moderation applies magnificently here. A normal, happy person neither denies affection nor strives to prove herself with it falsely.

Three dates or so and a kiss goodnight is fun and fine. Most boys expect a girl they date fairly frequently to kiss them good night as a sign of liking and affection. If she won't, they figure she doesn't like them particularly, but was just using them to get out.

On infrequent casual dates, it's all in the degree of friendship. Boys often make passes simply because they think it's expected. A girl responds or not, according to her feeling for him. If you feel about him like a brother—kiss him like a brother if he insists on it.

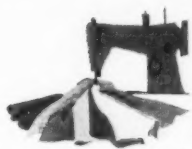
The Don Juan type, interested not in you, but in being a devil with the girls, doesn't deserve a good-night kiss. Try the "I-don't-know-you-well-enough" technique. Never kiss or neck with a boy just to repay him for a nice time or in the hope he'll take you out again.

Any new fads, fashions, sayings or newsworthy achievements among teen-agers in your community? For usable items Chatelaine will pay \$5. Write to Susan Cooper, Chatelaine, 481 University Avenue, Toronto 2.



*Wynken, Blynken and Nod one night, sailed off in a wooden shoe . . .
warm and cozy, their night-togs bright, brought happy new dreams in view*

Home sewing enchantment by-the-yard in fall's favorite fabric **TEX-MADE FLANNELETTES**



What a joy to sew these downy flannelettes . . . they handle so smoothly, seem to make your needle fly! And what a pleasure it is to build a warm-as-toast winter wardrobe for all the family while you save on every garment.

Just wait till you see the wonderful new colours and prints available in Tex-made Flannelettes this fall . . . you'll want to make at least one nightie, shirt or brunch coat out of every single one! Wonderful for wear, Tex-made Flannelettes wash like magic, too! Look for new Tex-made fabrics now at your favourite store and in your mail order catalogues.

Illustrated above, Wynken (left) wears pajamas of colour-fast Suedene stripe; Blynken (right) sports a sleeper of Acadia. Nod, their sister, looks her dreamiest in flannelette robe and nightie of Acadia. Sewing Patterns by Butterick. Pajamas #6429; Sleeper #6237; Nightie #8251; Robe #8252.

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Choose the right hairdo, hat

Continued from page 23

YOUR hairdo is your most important accessory. Nothing can do more to change your appearance—and lift your morale! In choosing yours, consider three points: *the hair itself* (thin hair will not be bouffant nor curly hair sleek); *Your age and figure* . . . mature women look best with hair brushed up and back from the face; heavy girls with short or upswept hair; thin girls can wear fluffier styles. *The shape of your face* . . . the ideal is oval, and the whole point of your hairdo is to make your face appear more oval. As for hats, consider your age, height and weight . . . Again, the most becoming hats are those that make your face appear closest to the ideal shape. So take a good look in the mirror—hair back tight—then follow our guide:



Oval shape.

With regular features you can wear any hairstyle —sleek or glamor bob. Any hat, too, remembering your height. Above, one of the season's newest.



Square-shaped face.

Look for height with off-centre waves or curls; no fullness at jawline. Your hat — a high, full crown, irregular outline; or a beret. Avoid horizontal lines, hats that sit level on the brow — such as a boater.



Pyramid shape. Aim for width at brow—with bangs (back in fashion); or with deep waves or bouncy curls at sides of forehead; or with a fanlike upsweep. Try a diagonal part, hair flat on top. Hats should have width. Avoid high crowns, straight horizontal lines on brow.



Round.

Look for off-centre height. Keep hair smooth at sides, never fluffy. Hats should have height, a side slant—berets, turbans. Avoid tiny hats that perch, halos, helmets, mushroom and dome shapes.



Heart shape.

Wear hair smooth on top, widest at cheek where jaw begins to narrow. Accent heart with style sketched for long face. Wear hats well back, widening behind ears like this tam or a sou'wester.



Long face needs medium-length hair, smooth on top, wide at cheekbones. Try back-of-the-head caps; domes that cover hair at sides, back; and wide-draped crowns.



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A New Way to "wash" your face for a Clearer, Softer, Lovelier, Skin!

A wonderful, new way to clean... *thoroughly clean* your face and actually clear your complexion at the same time—that's what Noxzema and *only* Noxzema can do for your skin.

You "Noxzema-Wash" your face almost as you would wash with soap. Just splash with warm water... and smooth on Noxzema. Then massage deep-cleansing Noxzema well into your skin with a wet face cloth... and rinse clean. (Greaseless Noxzema dissolves in water.)

Your face tingles... glows with new health. For Noxzema actually teams up with water to

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GARDEN WITH CHATELAINE



It's Tulip-time, now

This is the month to plan for six glorious weeks of tulip blooms next year

By HELEN O'REILLY

IN THIS day and age the art (or racket) of propaganda is regarded as a twentieth-century invention. But long before there were daily papers, radio, television or magazines the Dutch spread the news about tulips. From a handful of bulbs they not only developed a national industry but they cornered the world market, so that to this day we cannot hear the word tulip without thinking of Holland.

In 1634, Dutchmen went so mad over tulips that speculators bought and sold the bulbs as though they were diamonds. For example, a single bulb of a tulip called Semper Augustus sold for five thousand, five hundred florins or about seven thousand dollars. And yet it was the Turks who gave this striking flower its name, after their most gorgeous piece of wearing apparel, the turban; the Turkish for turban is *tulipan* or *tulbant*.

Part of the fabulous excitement over the tulip was because it does something that no other flower is known to do—it breaks or rectifies. This means that suddenly one spring a tulip that was a solid color, except for a white or yellow centre, will flower with striped or flecked petals and keep this pattern ever after. This extraordinary ability to change its spots (which is now diagnosed as being due to some unknown virus) fascinated the early tulip fans and these variegated tulips were all the rage. Then the fashion changed in favor of solid colors, and the tulip growers scurried to find the original, unbroken or unrectified, breeders, many of which were found in old cottage gardens; hence the group names of

Breeder and Cottage used in listing tulips today.

Tulips can be grown with fantastic ease. Now is the time to buy them because the supply never quite meets the demand. But once you have secured your beauties plant them at your leisure, that is, as long as you can get a spade into the ground this fall. Set them twice their own depth or deeper in any kind of garden soil that is not actually soggy. Those in full sun will flower a little earlier than those in partial shade, but the shaded ones will not wilt so quickly. Pick off the flowers when they have faded, but let the leaves stand until they are thoroughly dead. You will know when they are finished because you will be able to pull them out with greatest ease.

Some tulipomaniaes claim you can have tulips flowering in your garden for two full months, and I am sure you can have six splendid weeks anyway, not counting the tulip show you can put on indoors. The secret is, of course, to have some tulips for each blooming period—early, mid-season, and late. If this seems a tall order, you can plan to fill in a little each year until you have completed the entire spring picture. When you are adding the early-flowering tulips to your collection, check with your bulb dealer whether or not you can force them the first winter, i.e., grow them in pots indoors and then put them out into your border. This way I always feel I am getting double value!

The first tulips of the year are the *kaufmanniana*, little wild tulips from Turkistan which open as early as the

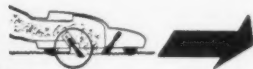


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Just look at the new G-E Swivel-Top Cleaner. You *never* lift it—it rolls from room to room. You *never* move it to clean the living room—the top turns as you go around. There's a new exclusive Double Action Cleaning Unit—plus the king-size throw away bag, flexible vinyl hose, super-powerful motor and 8 interlocking attachments.

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crocus. They are sometimes called water-lily tulips because their petals lie wide open to the spring sunshine. A fairly new variety is Gaiety, whose creamy-white flowers are on such short stems that the blossoms seem to rest on their leaves.

Next come the Fosterianas which bloom with the first daffodils. Here Red Emperor is the show-stopper. It is a brilliant, gaudy scarlet with a black, yellow-bordered base, the largest flower of any tulip and eighteen inches tall. You may not know that now there is a White Emperor, sometimes listed as Purissima, equally glorious in size and pure white with a yellow base. Blooming a few days later is Fosteriana Princeps, a replica of Red Emperor but just eight inches high, ideal for rockeries.

After these flamboyant beauties comes little six-inch Tulipa Tarda which carries from three to five starlike white-tipped yellow flowers on each stem. Another species (called Praestans Fuselier) is bright orange-scarlet and has three to five flowers on a stem, standing ten inches high.

For the first May days the choice is among the Single and Double Early varieties, so sturdy on their foot-high stems, so brilliantly springlike in their colorings. Of the Singles, I think Bellona is one of my favorites—a pure golden tulip with a sweet fragrance. Among the Doubles I am torn between Goya, which is salmon-red with a yellow base, and Fringed Beauty, which is bright vermilion with a gold-fringed edge to its petals.

Between these early-flowering varieties and the later tulips, there are the Mendels and the Triumphs in that order. Both are crosses of the famous Darwins, developed especially to fill this time gap.

One of the loveliest Mendels is the vivid Orange Wonder, standing eighteen inches tall. Of the Triumphs, I am choosing Elmus this fall because of its gay rose red petals edged with ivory, but I am tempted by Red Matador which sounds splendidly garish—"a masterpiece of intense, bright fiery scarlet; centre yellow shaded black."

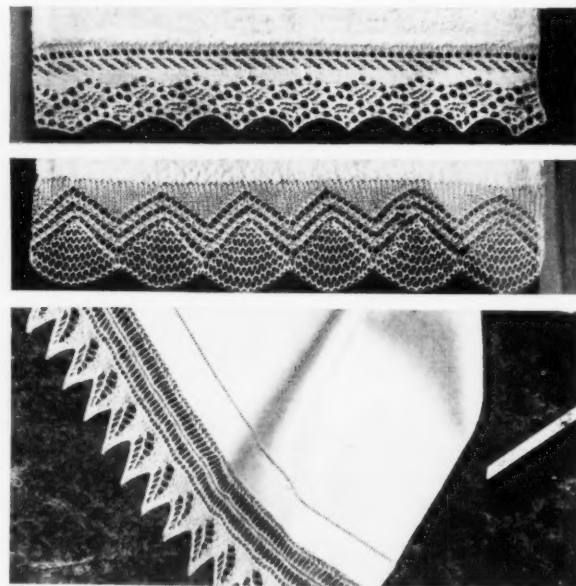
The choice of late-flowering varieties is really bewildering, including not only the Darwins, Breeders and Cottage varieties, the old-fashioned Bizarres and Rembrandts, but the Double Late or Paeony-flowered, the new Darwin Hybrids, the Parrots and the Lily-flowered tulips. Actually the first three have been so often crossed and recrossed that there is very little difference now among them but their range of color, for all have long stems, strength and beauty.

The true Darwins, for instance, produce no yellow tulips but now these have been crossed with yellow Cottage types and their lovely hybrids are listed with the Darwins; one of the most delightful is called Sweet Harmony—lemon yellow edged with ivory. A new Darwin called New Orleans is a rich dark red described as garnet which sounds like a dramatic accent for the spring border. The new Darwin Hybrids are a cross with Fosterianas and all are brilliant red tones with huge flowers. My favorites are Apeldoorn, which is orange-scarlet, and Spring Song, which blooms a little earlier than most Darwins in glowing scarlet flushed with salmon.

Breeders are the group which provide the wonderful bronze and copper tones in tulips. Indian Chief is a prize example in vivid copper; Brigadier is a dark bronze, highlighted with orange.

Cottage tulips are the source of the

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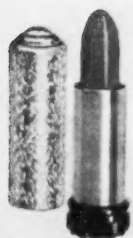
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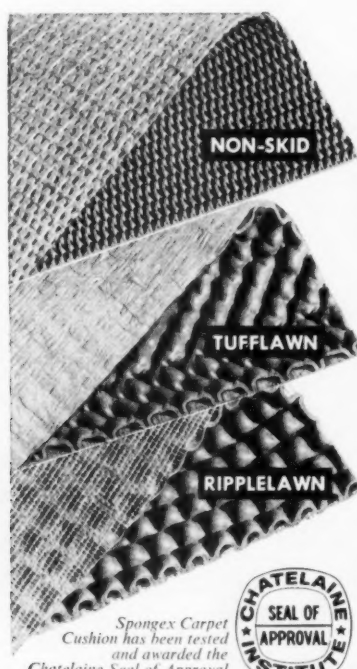
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finest yellow varieties and the largest yellow tulip of all is a Cottage type called Mrs. John Scheepers, a clear golden yellow. A new seedling from this tulip is Renown, which has a large dark-rose flower shaded with cerise. Another beautiful Cottage tulip is Rosy Wings whose cup of slightly reflexed petals is five inches long on a twenty-two-inch stem.

A fine new Double Late (or Paecy-flowered) tulip is Gold Medal, yellow as its name implies and fully, gloriously double. Also in this May-flowering group are the exotic Parrots with their fringed and fluted edges and now bred with stronger, stouter stems; I am looking forward to a new one called Ivory which sounds enchanting.

The Bizarres and Rembrandts are the broken or rectified tulips that turned the Dutch burghers into desperate gamblers, for the famous Semper Augustus was, according to an old color print, "scarlet and white, flamed rose." Although you will not find it listed today you can have many fine flamed tulips to flaunt next May from among these old-fashioned favorites.

The last to linger in my garden are the graceful Lily-flowered tulips with long pointed petals. Mine are the delicate yellow Golden Duchess and soft, deep-red Martha but I yearn for rose-pink Mariettas and some pure White Triumphators. . . . Aren't you glad that space does not permit me to keep raving on and on? ♦

CHATELAINE'S

50 FAVORITE FAMILY RECIPES

CONTEST

FIFTY PRIZES

YOU CAN WIN a cash prize with your family's favorite recipe. There are six \$25 prizes for the top recipe in each of six categories below. All other recipes printed as Family Favorites will win \$5. You may enter as many recipes as you wish, but you can win only one prize. Try especially to send in a recipe that's a little different, one that you have developed or have added a personal touch to. And send it now. The contest closes October 31, 1957.

The six categories

- Bread (yeast breads and quick breads)
- Cakes and Cookies
- Desserts
- Meats and Fish
- Supper Dishes
- Miscellaneous (soups, sauces, candy, etc.)

How to enter

Write, print or type your entry on one page (a separate page for each recipe submitted). Give exact measurements; specify the type of ingredient (e.g. pastry or all-purpose flour; granulated, powdered or brown sugar; cut of meat; kind of fish, etc.) and state directions clearly. Include the time and temperature of cooking and the yield.

At the top left corner state the category (bread, cake, etc.) and at the bottom right corner PRINT your name and address. Any recipes submitted may be used or published by Chatelaine in any manner. We can't return entries—so be sure you don't send us the only copy of that Family Favorite.

Entrants must be residents of Canada.

Send your entry to

Favorite Family Recipes, Chatelaine Institute, 481 University Avenue, Toronto.

Entries must be postmarked not later than October 31, 1957. The Fifty Family Favorites will appear in our February issue.

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LETTER TO MY DAUGHTER-IN-LAW

Continued from page 18

You'll be a long way this side of forty. Daughter-in-law — a bride peeping out from her veil. In the past fifteen years in Canada, the proportion of married women in the age group of twenty to twenty-four rose from thirty-eight to fifty-one percent, and I'm all for it. I believe in young marriage although there are some who bitterly oppose it. "They'll wed on a shoestring," cry the die-hards. So did I—and I was thirty. If we'd waited for financial security, my husband and I would still be single. "They won't know what they're doing!" Won't you? You and my boys belong to the sanest, best-balanced and most maligned generation in history. When I sit in on the Coke sessions, watch your parties, listen to intelligent conversation on everything from current events to the intricacies of hi-fi, I remember the zany, lost days of my youth. Flask-toting, pennant-waving, Charlestoning toward economic disaster. Going out to find work—any work!—while my world headed straight toward war. Whatever your future, you'll handle it better. And with modern counseling, a frank recognition that there are problems in marriage, you'll handle that better too.

"But they'll have babies," moan the critics. I certainly hope so. Love equals wedlock equals children is still the oldest equation. Youthful parents are more resilient. They'll have larger families, with a smaller age gap between themselves and their offspring. They'll take

parenthood easier. Mine was the era of child psychology. Our household gods were Gesell and experts of that ilk, and if my two tyrants weren't bathed, toilet-trained and fed orange juice on the hour, I was terrified they'd drop dead. (No. Your husband never cared for orange juice.) I made a case out of them and looking back now, I wonder we all survived. With youth, some training and a modicum of common sense, you'll enjoy your children more than I did. I don't say you'll be a fonder mother but you'll be a lot wiser. It certainly wouldn't be hard.

There is another argument for young marriage too often ignored. It makes for higher moral standards. Today's generation is honest and if my son falls in love early—if he's genuinely sure this is the one, the only for him—he will openly and joyfully proclaim his choice to the world. He will not be forced to deny his instinct nor will he cheapen you or himself by a clandestine affair. In my time twenty years ago, an article entitled *The Case for Chastity* created a continent-wide sensation. You kids would wonder why it was written. You love, you marry and you have faith in yourselves and what lies ahead. When we were just out of our teens, we didn't know where we were going. Marriage was a luxury few of us could afford and, as a result, there were shotgun brides and many a bachelor who should have been a husband. Love became an endurance contest and too often the bright, the shining thing between two people died. I like your way better. Maybe I'm old-fashioned—but then, so is marriage.

The very air you and my son breathe is crackling with promise. To me, there's



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OF YOUR
HOME!

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PLANT DUTCH BULBS THIS FALL

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Something fine and heart-warming about a young father going up for his university degree while his firstborn waits in a pram. There's something brave and invigorating about raw new suburbs and early settlers discussing the blueprints for their embryo community. Here, they tell me, will be the shopping centre. From this sea of mud will rise the school for their children. I look out at septic plumbing and streets like unploughed cow tracks. "Will it really be like that?" I want to ask—and know it will be. Nothing can daunt this literally "down-to-earth" youth. There's the spirit that blasts mountains, mines uranium and makes the wilderness blossom with homes from Ungava to Kitimat. I'm glad I lived to see their Canada—and yours.

With this optimism and prosperity, you and your husband may set up house in a place that wasn't on my map. Whatever that house is—ranch-type, Quonset or the rear of a Chinese laundry—it's up to you to decide whether he lives in beauty or a dump. My first home was three rooms over a garage, and we were lucky to get it. (Something called a housing shortage.) It stank eternally of oil fumes, and once a week the wartime boiler blew up in the basement. But I hung gingham curtains, spread cheap cotton mats, and painted roses on the claw-footed bathtub that must have survived Anna Held. In doing so, I learned a great basic truth. The woman who loves a man can make a castle out of a chicken coop. The order and grace she gives to his daily living—or the lack of them—are a direct reflection of her joy in marriage. I don't mean you should maintain an establishment so clean, so sterile, your husband smokes out of the windows. I do mean I can't see the boy I reared to neatness and clean socks every day settling down to wedded bliss with a slattern. If he does, I'll be very surprised—and keep my mouth shut!

That's one problem you won't have, honey—an interfering mother-in-law. I hope you'll invite me to visit but I won't "just drop in" to check up. If I did, your husband would be the first to coldly point out the fact. I never dominated him and I don't propose to begin on you. Nor, thank heaven, will I ever be in a financial position where I have to live with you. His father and I started our personal pension plan the day we were married. We've been building it ever since and although we won't winter in Florida, we'll be economically independent. How many headaches and heartaches would be saved if more parents could say the same!

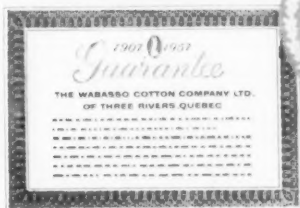
In-laws and money are the two greatest hazards in marriage. I hope you'll be spared one. What about the other? Well, if you're wise—and I think you will be—you'll let your spouse take charge of the finances. Take a tip from an old pro—the man who pays the bills every month isn't apt to think his wife's skimping on food to buy mink. Let him see what it costs to live. (Why should he be spared?) The husband you've chosen won't act the big shot handing out largess. He had a paper route when he was nine, a job every summer since he was fourteen. He knows about money and if he's got it he'll be generous. If he hasn't, slip him a kiss for effort—and don't run him in debt on time payments. Excessive instalment buying is a new threat to marital happiness and no stove that lights up, rings bells and plays

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some take
the highway

I'll take
the railway

"... left the car with Mary and went C.N.R. Believe me, I'll take the train for every business trip after this ..."

... and arrive relaxed and unruffled! Let others fret and fume in the bottlenecks, sizzle on the speedways. Your temper stays cool and air-conditioned, as Canadian National makes a business trip a pleasure. Your skilled "chauffeur" up front does your driving for you — relieves you of all strain and nagging worry.

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I'll welcome you to the sorority. I'll like you because you're a wife. My son's wife. And if you light his hearth, warm his home and brighten his life with your laughter and love, I'll do more than that. I'll love you with all my heart. ♦



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*some take
the highway*

**I'll take
the railway**

"... left the car with Mary and went C.N.R. Believe me, I'll take the train for every business trip after this ..."

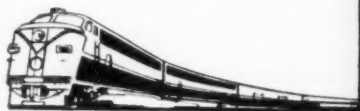
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90 ADELAIDE STREET WEST, TORONTO, ONTARIO



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COME TO BRITAIN

LETTER TO MY SON-IN-LAW

Continued from page 19

But whether you're casual or orderly, I hope you have a brain with some depth to it, so that once you get over the shock of meeting me, and the idea of such a mundane character being connected to such an unearthly creature, and we get a chance to have some talks, we'll be able to chat of something besides the new car models. I hope you're more interested in ideas than in things; that you like to talk about law rather than about lawyers; government rather than politics; science, rather than the price of garbage-disposal units; and the nature of a tree rather than the number of board feet it contains. All this, of course, is personal prejudice. I'd like to have someone to talk to, and materialistic people bore me.

I hope you don't swallow the going idea whole, talk in clichés or believe in legends, including the ones that are being created today. I hope you can tell when an industrialist, artist, writer, musician, performer or poet is giving you something, and when he's selling you something.

I hope you're not smug, which is the human quality I dislike most. Smug people have worked things out not by getting the answers but by pretending there's no problem. Nobody alive to the complexity and mystery of life can be smug. I'd rather you were rumpled, harassed and still moving. Don't ever worry about me thinking that you look ridiculous. Anyone who has ever tried to do anything has looked ridiculous. The only time I'll blush for you will be when you let it stop you from trying something. The dead are the only people who are completely dignified, and even they look a bit foolish.

I don't know whether you're still at school, but if you are, I hope you are a square. It may be rough on you now, but it means that you'll be in the best company when you get older. All the great men and women in the world were squares. Youths who aren't squares, who, I suppose, are round, roll with the mob and will end up as indistinguishable from one another as ball bearings.

But all this will be behind you by the time we sit at the same table on those days of family reunion, wrestling with our consciences about whether to offer to help with the dishes or to go on talking about whatever we're talking about. Above all, I hope you have strong religious feelings, but I'd rather you weren't religious in the usual sense of the word. I don't think I could stand you telling me that if I believe this and not that, go to this church and not that, or read this holy book and not that one, that I'll be piling up marks on some celestial scoreboard. Both my daughters are inclined to be this way now, and have been clobbering me pretty vigorously by rote, but they are very young and I'd much rather they accepted ideas with intense feeling, even when I think they're wrong, than to be right about things without any feeling. But you'll all be old enough by then to have developed some sweep to your philosophy, and I hope I never hear you talk of God as if He were the general sales

manager. I hope you read the Bible, but I also hope you read the Bhagavad-Gita, Plato, James Jeans, Schopenhauer, Shakespeare, The Cloister and The Hearth and the prefaces of George Bernard Shaw, who, judging by the way things are going, will still be as fresh as a daisy when you're eighty.

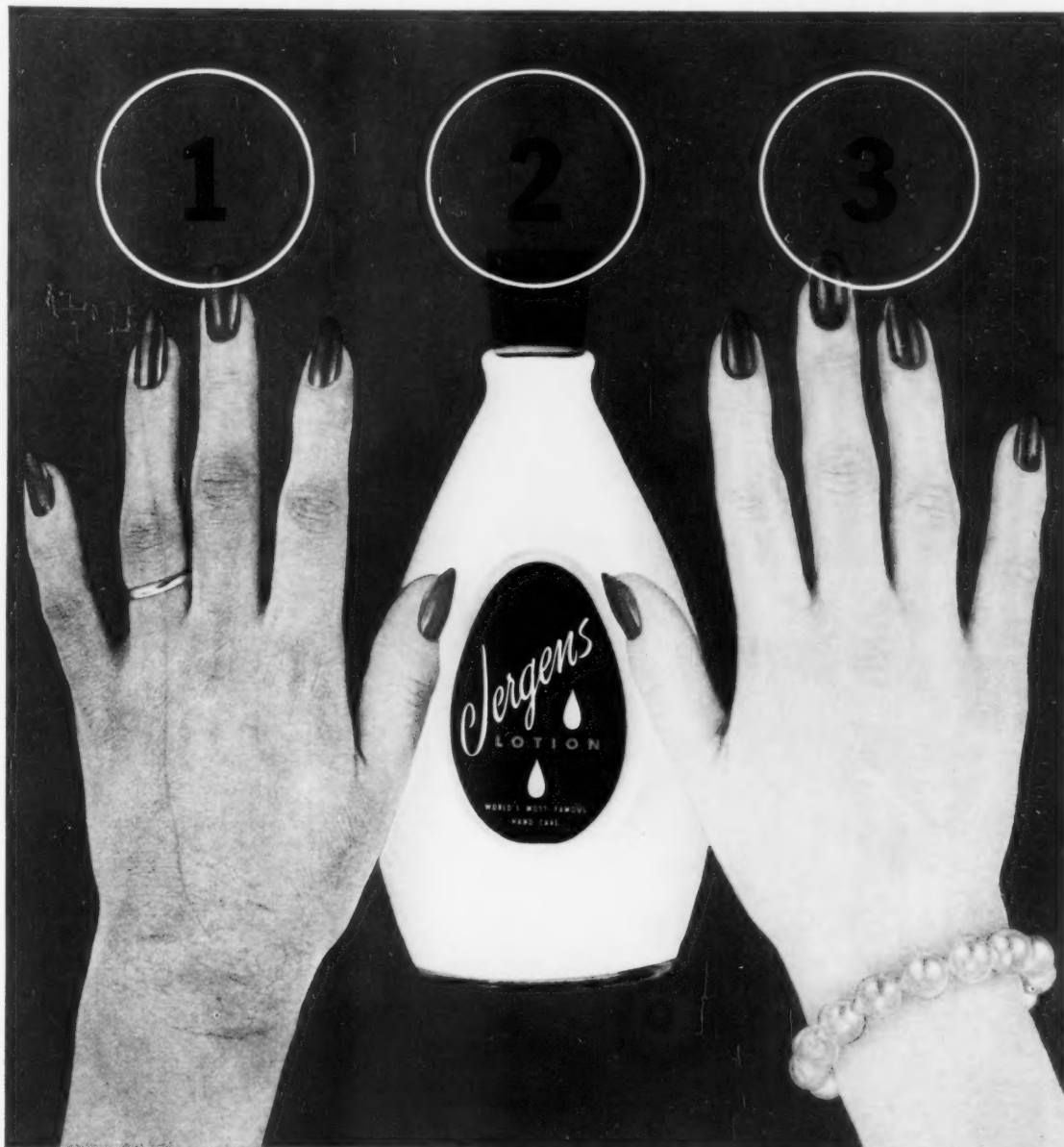
I hope you have some inkling of the truth that we are not many, but one. We differ only in the corporal cages we're trapped in. For this reason, I hope you feel uncomfortable with any triumph at the expense of someone else, who is just you in another form. Triumph over others belongs in cowboy pictures, where all situations are solved by the hero knocking the villain cold. Even when I liked westerns (I gave them up when I was nine) I couldn't help perversely identifying myself with the guy on the floor. The only solution that ever suited me was one that solved things for the villain too. One person on the floor and one standing up is just half a solution; they should both be standing up.

I mention this because it's of importance in that vital region of life, marriage, which presents a lot tougher problems than a cowboy picture. There'll be times, later on, when you won't sit on the edge of a chair waiting so expectantly for my daughter to appear, and my daughter won't talk of you with such undiluted ecstasy on the nights when she drops in to visit her mother and me.

She'll be impossible

I hope you'll never be satisfied with anything that solves things for you but not for your wife, even when she is in the wrong. Marriage means sharing not just your living quarters, but your triumphs, your happiness and yourself. That is what marriage is. It's certainly not a form of eternal bliss and I don't expect it to be. But it's the closest you'll come to identifying yourself with another person, penetrating the shell of individuality, reaching the spark within, understanding the "me" of someone besides you, which is the larger meaning of love. Yet it won't be that thinly spread, academic love of fellow man that makes some of the most ardent moralists such cold fish. It will be real.

I hope you'll always pull beside your wife, not because she's right but because you married her. But I don't mean by this that you should condone her faults, or anyone else's. I mean that you shouldn't turn against her because she has them. I hope you never go around telling people how impossible she is, which, sooner or later, you'll feel like doing. Not that I don't think she'll be impossible at times. Both my daughters have tempers. One rolls her eyes ceilingward when you don't agree with her, and the other regards any criticism as a direct attack on her reason for existence. One is impractical and dreamy; the other is inclined to be sharp-tongued when she's in a bad mood. But the fact that your wife has faults should be no discovery to you. We all have faults, including you. I don't imagine there's any trick to getting along with a saint. The real trick is to get along with a human being. For this reason, divorce, ideally, is not the answer to a problem of marriage, any more than throwing out the textbook is an answer to a problem in algebra. I say ideally because in some cases it may be the best solution;



These are the hands of Mrs. Margaret Lane, Seattle, Wash. Only her right hand was treated with Jergens. This photo is unretouched.

Simple as ① ② ③ to stop "Detergent Hands"

It's simple to have lovely hands. Over 450 women proved it in a scientific test.* They soaked *both* hands in detergents 3 times a day. In a few days, left hands not treated with Jergens Lotion became coarse, red. But right hands, treated with Jergens, stayed

soft, lovely. No other lotion similarly tested kept hands so soft and smooth. Jergens stops *all* chapping and dryness. It doesn't "glove" hands with sticky film...it *penetrates* to help replace the natural moisture lost to wind, weather and daily chores. Only 15¢ to \$1.15.

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*Conducted by leading United States research laboratory.

some people can just never learn algebra.

My guess is that one of my daughters will like working around the home and the other won't, but it's hard to be sure now, and it doesn't matter to me, so long as they both do the thing they want to do, and I hope it doesn't matter to you. But if you marry the one whose life centres on the home, I hope you'll realize that it's just as important and dignified a job as yours and that you'll never refer to her as a housewife. In

fact I hope by the time you're married, this word will be as obsolete as the farthingale. On the other hand, if your wife has no inclination for homemaking but wants to pursue an independent career, I hope you'll encourage her and help her and never make her feel that to that extent she is remiss as a marriage mate. If you feel so strongly about the sanctity of the home, *you* keep house.

I suggest you talk one thing over frankly before you get married—other women, and other men. If neither of

you gets that just-wait-till-I've-got-you-then-try-that-on look, or snaps, "Two can play at that game!" marry two other people. The great evil of marriage is jealousy and possessiveness. Ownership is predicated on differences. You "own" a pipe wrench; you don't "own" your hand or your head. You shouldn't try to own your mate; you should try to be part of her.

One of the most gruesome popular songs of the past ten years was that one about you can cross oceans or conti-

nents or throw coins in a fountain or slide down the Taj Mahal, but remember **YOU BELONG TO ME!** Every time a singer came to the punch line, I pictured him, or her, saying it with mean, pinched lips. This isn't love: it's a land title. Marriage is a mutual experience, not a game of monopoly. Anything that has to be proven by forswearing half the human race isn't worth proving. So don't ever bother me with stories of jealousy. I'm not interested. Jealousy is a hundred percent ego, and belongs in the nursery.

Marks for Parenthood

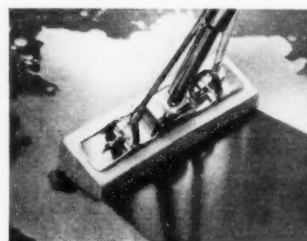
And, of course, I hope you have children, if for no other reason than that I want to play grandfather. This, to me, sounds like great fun. I intend to poke them with my cane, ask them what little girls are made of, pat them on the head, buy them big sickening ice-cream cones, spoil them and go home and let you worry about it. But this isn't the only reason I hope you have them. Having children is when you'll really get the blocks put to you and begin to learn something about life. Don't expect me to be impressed with how well you're bringing them up when you and my daughter bring them over on Sunday afternoon in baskets, and you sit there trying not to look too smug about the obvious superiority of your method of child-raising. Or when they're little tots of two and three. Children of this age don't present any problems of parenthood. All you have to do is feed them Pablum and put them in a playpen. It's when they reach their teens and are nearly as tall as you are that you'll start to sweat, and don't ever forget it. Raising little tots is an interesting prep school in parenthood. It's raising teenagers that separates the men from the boys. And it's when you'll get your final marks as a parent, with marks off for citizenship and times tardy.

I hope by the time you're a parent the word discipline will be permanently in moth balls. I don't mean that I want my grandchildren to be uncivilized, and if you let them run loose to wreck things in my house I'll probably stop them and you'll drive home trying not to say too much to my daughter about what a sourball her father is. I don't believe in kids who are unconscious of the rights of others, including the rights of adults. But there are other ways of educating children than bulldozing them. Jan de Hartog, in his manual for seamen, *A Sailor's Life*, wrote: "The most authoritative person I knew was the captain of a tugboat who, to the uninitiated observer, behaved exactly like a fat woman... yet I have never since known a captain for whom I would forgo my salary, keep double watches or walk miles in a strange city to get a bottle of cleansing powder for his false teeth."

If you can't find the answers, I hope you err on the side of laxity. I'd rather my grandchildren were healthy, wholesome unlovable little brats than neurotic, explosive little model children. I hope you never try to mold your children's characters, and that I never hear you say you hope they're a credit to you. They should be a credit to themselves, not to you. I hope you'll concede to them the dignity of making up their own minds, forming their own tastes, having their own opinions, their own rights and freedom, and of disagreeing with everything

Johnson's Stride is a new and *different* kind of floor wax. It dries to a rich lustre, without polishing. *From then on, it protects like paste wax.* Spills can't penetrate Stride's deep-wax film. They simply "bead up" on the surface—a damp cloth wipes them away without a trace, *even after they've dried!* Damp mopping actually brightens Stride's shine. And traffic marks buff away, without re-waxing. *That's why Stride lasts much longer.* Try Stride!

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STRIDE—the new self-polishing Johnson's Wax that protects like paste wax!

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...believe. Because if you concede this wholeheartedly, you'll have a better chance of teaching them something.

What kind of a world you'll live in, nobody knows. The statement, "There have always been wars and always will be wars," makes no more sense than the statement, which I'm sure many people made two hundred years ago, "There have always been typhoid epidemics and always will be typhoid epidemics." Whether you go through an economic depression, I haven't a clue. But I know you won't go wrong if you try your hardest to stay out of debt. Don't buy things you can't afford, leave those thirty-six easy monthly payments to people who aren't good at arithmetic, and beware of the trap of getting so many things you haven't time to think.

But all in all, although I know you're a polite young fellow with a genuine desire to respect my opinions, you won't be quicker to abandon your ideas for mine than I was to shelve mine for those of my own parents, and, to be perfectly honest, sometimes feel that I'm the last one to be qualified to give you advice on anything. I'm still trying to figure it all out myself. We're all immature and remain immature. I'm emotionally the same today as when I was a kid. I can stand near a group of school children who just come up to my belt and dislike the same ones that I did when I was ten, and for the same reasons, chiefly because they're too noisy. I still have tantrums, only now I have them with my daughters. I still like the last word, smolder under criticism. I'm prejudiced, pigheaded, and have no idea where I'm going and sometimes don't think I've learned anything in forty-six years.

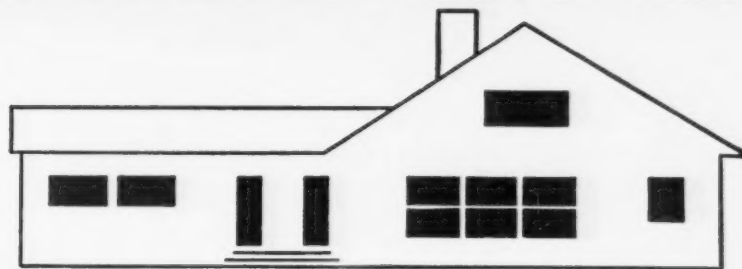
Age catches up

The only thing that I know definitely that you don't know is that growing old really does happen to all of us, without warning, incredibly and quickly. Youth thinks all those people with wrinkles, flat feet and no waists are another race and can't believe they were ever young. Age knows that all those people with bright eyes, tight skins and lean torsos will get old so fast it will leave them dizzy. I hope you won't be taken too much by surprise when you realize it's going to happen to you, which will be when you're around the age of thirty-seven.

If I ever get irritable with you, try to remember that it will be because I'll resent anyone with all that muscle, energy, and hope just coming up to bat while I have two strikes on me, can't see the ball without bifocals and am confident only that I have a better than fifty-fifty chance of fanning out.

Well, that's all for now, except that I hope you are a congenital optimist and believe that man progresses. If you're not, nothing I can say will change you. If you are, you'll feel that it's worth while trying to change a world where there'll probably be a Teen-agers' Union, affiliated with AF of L, more comedians who pretend to burst out laughing at their own jokes, busier bulldozers, more emphasis on the mechanical side of sex, and a more powerful and influential Common Man, whom I hope you challenge, defy and fight to the last box of popcorn.

Things are fine with me, and I hope they are with you. See you in another five, ten years. ♦



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Everybody knows that in Winter the coldest spots in the house are right next to the windows. But look what happens when their window became Twindow! Everybody heads for the Twindow-seats.

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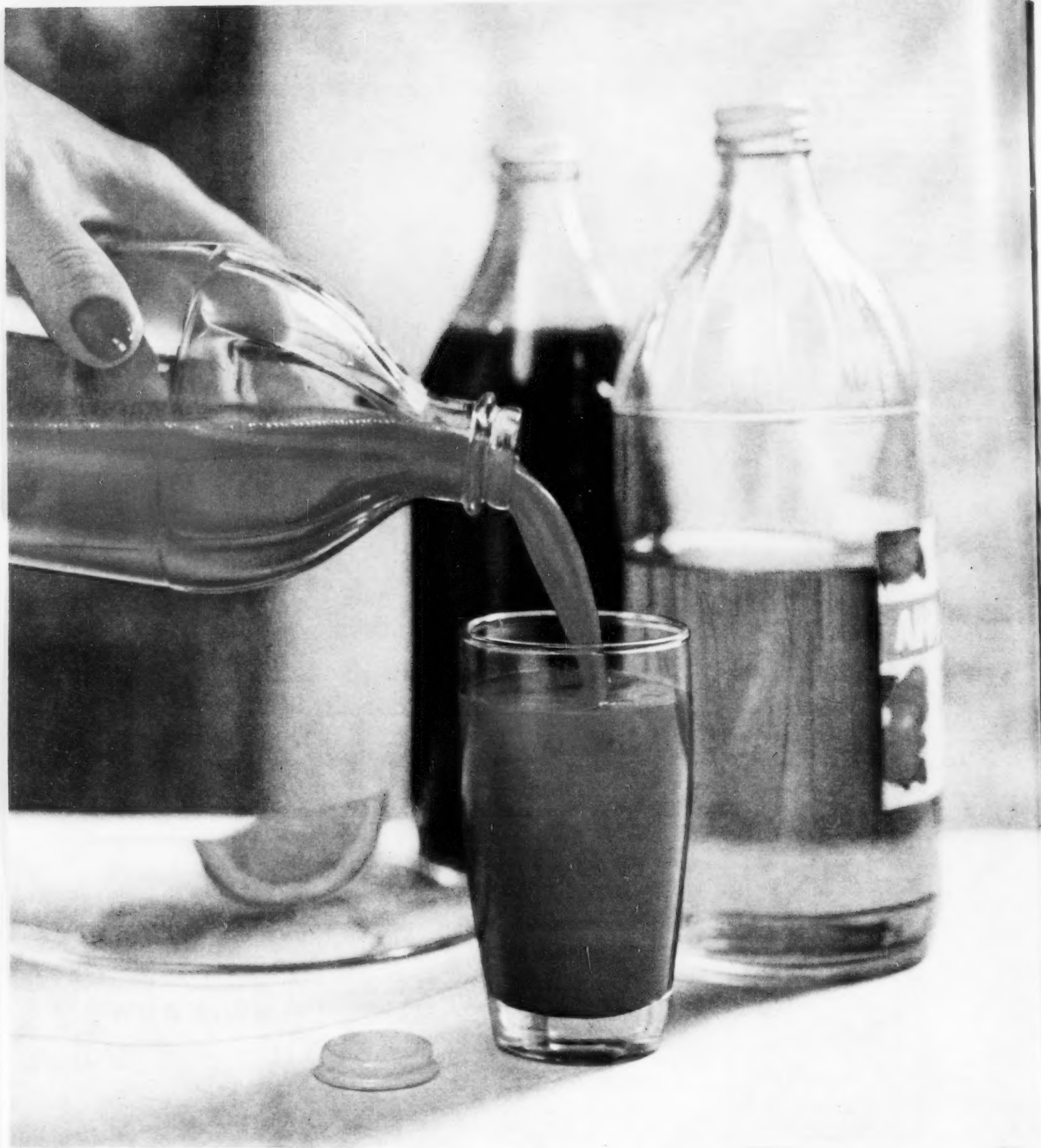


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*T.M. Reg.

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CANADIAN CPI PITTSBURGH
INDUSTRIES LIMITED

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Tom Hodgson



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Planned and tested especially for today's busy living are these recipes from the famous makers of Canada's food products. Here are main dishes, casseroles, desserts and snacks — all to be cooked in half an hour or less



BROILER DINNER

Canada Packers Limited

- | | |
|---|--|
| 1 package York Frozen Peas | 1 can (20-ounce) small whole potatoes, drained |
| $\frac{1}{2}$ cup boiling water | |
| 2 packages Maple Leaf Frozen Top Sirloin Steaks | |

Preheat broiler. Place York Frozen Peas in bottom of broiler pan (under rack). Pour over boiling water to thaw peas slightly so they can be spread in pan. Cover with rack. Put Maple Leaf Frozen Top Sirloin Steaks and potatoes on rack. Broil three to four inches below heat for 4 to 7 minutes. Turn steaks and potatoes and brush with Margene Margarine. Continue broiling for 4 to 7 minutes or until steaks and potatoes are done. Makes 4 servings.

SUPERB JUICY ONION HAMBURGERS

Thomas J. Lipton, Limited

- | | |
|-------------------------------|---------------------------------|
| 2 pounds beef chuck, ground | 1 teaspoon monosodium glutamate |
| $\frac{1}{2}$ teaspoon salt | 1 package Lipton Onion Soup mix |
| $\frac{1}{4}$ teaspoon pepper | $\frac{1}{2}$ cup water |

Lightly mix meat, seasonings, monosodium glutamate, Lipton Onion Soup mix and water. Divide meat and flatten loosely into eight thick patties or sixteen thin patties. Brown in skillet, broil under preheated broiler or cook over charcoal.

HOTEL CLARIDGE CORNED BEEF HASH

E. D. Smith & Sons, Limited

- | | |
|--|---|
| 1 cup chopped onion | 5 medium potatoes, cooked and diced |
| 2 green peppers, chopped fine | 1 tablespoon minced parsley |
| 2 celery stalks, chopped fine | 1 tablespoon Lea & Perrins Worcestershire Sauce |
| 1 clove garlic, minced | $\frac{1}{2}$ cup beef stock |
| 3 tablespoons butter | |
| 2 pounds cooked corned beef, coarsely ground | |

Sauté onion, peppers, celery and garlic in butter until onions are golden. Add beef, potatoes, and parsley, sprinkle with Worcestershire. Heat mixture over medium heat, adding beef stock a little at a time. Stir constantly as mixture cooks until well blended. Transfer hash to buttered skillet and brown on both sides, turning once. May be served with poached eggs. Makes 6 servings.

BEEF MEXICANA

Hunt Foods (Canada) Ltd.

- | | |
|---------------------------------------|--|
| 1 large onion, sliced | 1 can whole kernel corn ($1\frac{1}{2}$ cups) |
| 2 tablespoons shortening or drippings | 1 teaspoon salt |
| 1 pound ground beef | $\frac{1}{4}$ teaspoon pepper |
| 2 cans Hunt's Tomato Sauce | Chili powder, if you like |

Fry onion in hot fat until tender. Add beef; cook and stir until lightly browned. Stir in Hunt's Tomato Sauce, corn and seasonings. (If your family likes "hot" dishes, add a generous pinch of chili powder.) Simmer gently about 25 minutes. Makes 4 servings. Serve with rice, hot corn-bread squares, or on toasted hamburger buns.

PICKLE HAM STEAK

Knoll View Farms Ltd.

- | | |
|--|---|
| 1 precooked ham steak, about 1 inch thick | 2 tablespoons Bick's Chili Sauce Relish |
| $\frac{1}{4}$ cup Bick's Fresh Diced Sweet Pickle Relish | 2 tablespoons prepared mustard |
| | Dash Tabasco |
| | $\frac{1}{2}$ teaspoon monosodium glutamate |

Broil steak three to four inches from source of heat, 8 minutes. Meanwhile combine remaining ingredients. Turn steak and spread with pickle mixture; broil 5 to 7 minutes, or until browned. Serves 4.

VEAL RISOTTO

Gerber-Ogilvie Baby Foods Ltd.

- | | |
|---|---|
| 1 tablespoon chopped onion | 1 ($4\frac{3}{4}$ -ounce) can Gerber Strained Mixed Vegetables |
| 1 tablespoon chopped tomato | 1 tablespoon slivered almonds |
| 1 tablespoon butter | 1 cup cooked, hot rice |
| 1 ($3\frac{1}{2}$ -ounce) can Gerber Junior Veal | |

Cook onion and tomato in butter until tender but not brown. Add chopped veal, vegetables and slivered almonds; reserve a few nuts to sprinkle on top. Stir and heat well. Serve over hot rice or in a rice ring. Serves 2.

TIPS: Use precooked rice in this quick main dish, preparing as directed on package. Substitute finely chopped green pepper for tomato, if desired.

SPICED ORANGE HAM

Orange Crush Ltd.

- | | |
|--------------------------------------|-----------------------------|
| 1 slice (1 inch thick) precooked ham | 1 teaspoon prepared mustard |
| 1 bottle Orange Crush | 6 whole cloves |

Lightly brown ham slice on both sides in heavy skillet (top stove or electric). Spread top with prepared mustard. Stick with cloves. Add Orange Crush. Cover and simmer gently for 15 minutes. Uncover, turn ham slice over and cook 5 minutes longer. Add more Orange Crush if necessary. Juice left in pan may be thickened slightly and served over meat. Serves 3. Time, 25 minutes.



LILA M. JONES
Home Economist

LIVER, SOUTHWESTERN STYLE

H. J. Heinz Company

- | | |
|--|---|
| $\frac{1}{4}$ cup chopped celery | 1 pound calf liver, cut into 6 servings |
| $\frac{1}{4}$ cup chopped green pepper | $\frac{1}{4}$ cup flour |
| 1 medium onion, thinly sliced | 2 tablespoons butter or margarine |
| 2 tablespoons butter or margarine | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{2}$ cup Heinz Tomato Ketchup | Dash pepper |
| $\frac{1}{2}$ cup water | 2 tablespoons shortening |
| $\frac{1}{2}$ teaspoon salt | |

Sauté celery, green pepper and onion in butter; add Heinz Ketchup, water and salt. Simmer 10 minutes. Coat liver with mixture of flour, salt and pepper; sauté in shortening about 5 minutes or until brown, turning once. Cover with hot ketchup sauce. Garnish with parsley. Makes 6 servings.

VEGETABLES 'N' VIENNAS

Libby, McNeill & Libby

- | | |
|---|--|
| 1 cup medium seasoned white sauce | 1 (16-ounce) can (2 cups) Libby's Mixed Garden Vegetables, drained |
| $\frac{1}{4}$ teaspoon dry mustard | $\frac{1}{2}$ cup buttered bread crumbs |
| $\frac{1}{4}$ teaspoon Worcestershire sauce | 2 (4-ounce) cans Libby's Vienna Sausages |
| $\frac{1}{2}$ cup grated process cheese | |

Combine white sauce, dry mustard, Worcestershire sauce and grated cheese. Heat slowly, stirring constantly until cheese is melted. Add drained vegetables. Pour into individual baking dishes and top with buttered crumbs. Arrange sausages on top and bake in a moderate oven (350 deg. F.) about 20 minutes. Serves 6.

It's Apple-time!

JELLO'S

New "APPLE-TIME" TREATS



WALDORF SALAD-DESSERT

New way with an old favorite. Serve with whipped cream — or on lettuce, with dressing.

- 1 package Apple Jell-O
- 1 cup hot water
- 1 cup cold water
- 3/4 teaspoon salt
- 2 tablespoons lemon juice
- 3/4 cup diced unpeeled red apples
- 1/3 cup thinly sliced celery
- 1/3 cup chopped nuts
- 1/3 cup finely cut marshmallows (or miniature marshmallows)

Dissolve Jell-O in *hot* water. Add cold water, salt, lemon juice. Chill until slightly thickened. Fold in remaining ingredients. Turn into 4-cup mould. Chill. Unmould and garnish. Makes about 6 servings.



BRAND-NEW WAY to make our good Canadian apples taste better than ever before!

Set them in sparkling, fresh-tasting Jell-O for sensational desserts . . . salads . . . appetizers.

Tomorrow — try one of the clever Jell-O and apple recipes here. And at your food store, get your folder of other quick, colorful and delicious Jell-O apple-time recipes.

JELL-O

BRAND

ELEVEN DELICIOUS FLAVORS

ROSY APPLE GLOW

An appetizing and original "meal-starter". Or serve with cream as a refreshing dessert.

- 1 package Jell-O (any red flavor)
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 cup hot water
- 1 cup canned apple juice
- 1 teaspoon vinegar
- 1 1/2 cups diced apple

Dissolve Jell-O, sugar, and salt in *hot* water. Add apple juice and vinegar. Chill until slightly thickened. Then fold in diced apple. Pour into large mould or individual moulds. Chill until firm. Unmould. If desired, garnish with apple slices and fresh mint. Makes 5 servings.

BLACK CHERRY FANCY

It's no secret that deep, dark Black Cherry Jell-O is specially delicious with fruit.

- 1 package Black Cherry Jell-O
- Dash of salt
- 1 cup hot water
- 1 cup cold water
- 1/2 cup diced peeled apples
- 1/2 cup diced banana
- 1/4 cup chopped nuts

Dissolve Jell-O and salt in *hot* water. Add cold water. Chill until slightly thickened. Fold in remaining ingredients. Spoon into individual moulds or a 4-cup mould. Chill until firm. Unmould and serve with whipped cream, if desired. Makes 6 servings.

Jell-O is a registered trade mark owned in Canada by General Foods, Limited

GET RECIPES AT YOUR FOOD STORE

J-128M

MAIN DISHES—MEAT

PICKLE STEAK SANDWICH

Knoll View Farms Ltd.

$\frac{1}{2}$ cup Bick's Chopped Sweet	1 bay leaf
Fresh Yum Yum Cucumber	$\frac{1}{4}$ cup salad oil
Pickles	1 large green pepper, sliced
$\frac{1}{2}$ cup dry red wine	2 medium-sized tomatoes, cut in wedges
$\frac{1}{2}$ cup beef stock or bouillon	4 beef cube steaks
$\frac{1}{4}$ cup sliced scallions	4 slices buttered toast, cut in strips
$\frac{1}{4}$ teaspoon salt	
$\frac{1}{8}$ teaspoon thyme	

Combine pickles, wine, beef stock or bouillon, scallions, salt, thyme and bay leaf. Cook over low heat 10 minutes, stirring occasionally. Remove bay leaf. Meanwhile, heat oil; add green pepper and tomatoes. Cook 5 minutes. Add steaks and cook 2 minutes on each side. Arrange steaks on toast strips; top with green pepper and tomatoes. Serve with pickle sauce. Serves 4.



JEANETTE FRANK
Consumer Service

BEEF STROGANOFF

Adolph's Ltd.

2 pounds lean beef (round or chuck)	2 tablespoons flour
2 teaspoons Adolph's Seasoned Meat Tenderizer	2 cups beef bouillon or consommé
3 tablespoons fat or drippings	3 tablespoons sherry
1 large onion, sliced	3 tablespoons tomato paste
1 cup sliced mushrooms, canned or fresh	1 teaspoon dry mustard
	$\frac{2}{3}$ cup sour cream

Remove all fat and gristle from meat; cut into strips $2\frac{1}{2}$ inches long, $\frac{3}{4}$ inch wide and $\frac{1}{2}$ inch thick. Sprinkle evenly all over with Adolph's Seasoned Meat Tenderizer; let stand at room temperature 15 minutes, or cover loosely and refrigerate overnight. Melt 2 tablespoons of fat or drippings in chafing dish or electric skillet; sauté onions and mushrooms about 15 minutes until brown and remove to dish; add remaining fat to skillet; when sizzling hot, sear beef strips quickly on both sides—no more than 2 minutes, as beef must be rare; remove meat. Add flour to skillet and brown well; add beef bouillon or consommé slowly, stirring constantly to make a smooth sauce; blend in sherry, tomato paste and mustard. Return meat, onions, and mushrooms; simmer about 10 minutes; five minutes before serving, blend in sour cream. Makes 6 servings.

CORNBURGER STACKS

California Packing Corporation

$1\frac{1}{2}$ pounds hamburger	4 tablespoons finely cut parsley
$\frac{1}{2}$ cup dry bread crumbs	$\frac{1}{2}$ teaspoon celery salt
$\frac{1}{4}$ cup milk	$\frac{1}{4}$ teaspoon salt
2 (12-ounce) cans Del Monte Golden Whole Kernel Corn	$\frac{1}{4}$ teaspoon poultry seasoning
6 tablespoons finely chopped onion	Green onions and Del Monte Catsup, if desired

Make twelve thin patties of the meat. Let bread crumbs stand in milk; then add $\frac{1}{2}$ cup of the corn and the remaining ingredients; mix well. Sprinkle patties with salt and pepper; put together with the stuffing mixture, in pairs. Place in shallow pan; bake in moderately hot oven (400 deg. F.) about 15 minutes or till done to taste. Serve with the rest of the corn, heated and seasoned. Garnish with Del Monte Catsup and onions, if desired. Makes 6 servings.

SWEDISH MEAT BALLS

C. B. Powell Limited

$\frac{1}{2}$ teaspoon Tabasco	1 teaspoon salt
1 egg	1 pound ground beef
$\frac{1}{2}$ cup milk	$\frac{1}{4}$ pound ground pork shoulder
$\frac{1}{2}$ cup soft bread crumbs	2 tablespoons flour
2 teaspoons minced onion	$1\frac{1}{2}$ cups water
$\frac{1}{4}$ teaspoon allspice or nutmeg	$\frac{1}{2}$ cup light cream

Add Tabasco and egg to milk in large mixing bowl; beat until blended. Stir in soft bread crumbs. Add onion, allspice or nutmeg, salt, beef and pork. Mix with fork; form into small balls. Brown in 2 tablespoons fat in skillet. Remove to heated platter. Add flour to fat in skillet; stir to a smooth paste. Stir in water and cream and cook, stirring constantly, until thickened. Return meat balls to sauce; heat to serving temperature. Yield: 6 servings.

MACARONI HAM SKILLET

H. J. Heinz Company

2 tablespoons chopped onion	2 tablespoons Heinz Chili Sauce
2 tablespoons chopped green pepper	1 cup diced cooked ham
1 tablespoon butter or margarine	1 can (15 $\frac{1}{4}$ ounces) Heinz Macaroni with Cheese Sauce

Sauté onion and green pepper in butter until tender. Mix in remaining ingredients. Heat thoroughly. Makes 3 to 4 servings.

NOODLES AND SAUSAGE

Hunt Foods (Canada) Ltd.

1 pound bulk sausage	$\frac{1}{8}$ teaspoon pepper
1 cup sliced celery	1 teaspoon salt
$\frac{1}{2}$ cup sliced onion	$\frac{1}{2}$ cup water
$\frac{1}{2}$ teaspoon sage, optional	2 cans Hunt's Tomato Sauce

Brown sausage on both sides over low heat. Remove from fat. Drain off all but $\frac{1}{4}$ cup of fat. In remaining fat, brown celery and onion. When lightly browned, add cooked sausage and remaining ingredients. Cover. Simmer 15 to 20 minutes. Pour over hot, cooked egg noodles. Serves 4.

EMPANADAS

Commission for Spanish Green Olives

2 tablespoons olive or salad oil	$\frac{1}{4}$ cup seedless raisins
1 medium-sized onion, finely chopped	$\frac{1}{2}$ teaspoon pepper
1 medium-sized green pepper, finely chopped	1 tablespoon sugar
1 medium-sized tomato, chopped	$3\frac{1}{4}$ cups all-purpose flour
$\frac{1}{4}$ pound ground beef chuck	$\frac{1}{4}$ teaspoon salt
$\frac{1}{2}$ cup chopped pimiento-stuffed green olives	6 tablespoons butter or margarine
1 hard-cooked egg, chopped	$\frac{3}{4}$ cup water
	1 tablespoon all-purpose flour
	Fat

Heat olive or salad oil; add onion, green pepper, tomato and beef and cook until onion is tender. Add olives, egg, raisins, pepper and sugar; mix well. Combine $3\frac{1}{4}$ cups flour and salt. Melt 1 tablespoon butter or margarine. Cut remaining butter or margarine into flour mixture with pastry blender or two knives. Add water and mix well. Let stand 10 minutes. Roll out pastry on lightly floured surface to $\frac{1}{8}$ -inch thickness. Brush with melted butter or margarine; sprinkle with 1 tablespoon flour. Fold and roll to $\frac{1}{8}$ -inch thickness. Cut into 24 rounds, about $2\frac{1}{2}$ inches in diameter. Arrange olive mixture on 12 rounds. Top with remaining rounds and seal with tines of fork. Prick tops. Fry in hot deep fat (375 deg. F.) 5 to 7 minutes, or until browned. Drain on absorbent paper. Serves 6.

RAVIOLI PIE

Bonus Foods Ltd.

Mashed potatoes	$\frac{1}{2}$ cup cheese cubes, $\frac{1}{4}$ inch
1 can Bonus Ravioli	Grated cheese
	Potato chips

Make a 1-inch-deep shell with mashed potatoes in buttered pie plate. Mix cheese cubes and Bonus Ravioli; pour over potatoes. Sprinkle with cheese and crushed potato chips. Place under broiler 12 to 15 minutes until Ravioli is hot. Serve at once. Makes 4 servings.

SKILLET CORN SUPPER

Canadian Canners Limited

2 tablespoons butter	4 or 5 wieners, sliced
1 (20-ounce) can Aylmer Cream Style Golden Corn	$\frac{1}{4}$ cup sliced stuffed olives

Melt butter in frying pan; add the Aylmer Cream Style Golden Corn and the wieners. Place over medium heat until corn and wieners are thoroughly heated. Stir in olives.



JANE ASHLEY
Home Service

CURRIED VEAL

The Canada Starch Company Limited

4 tablespoons Mazola Salad Oil	4 tablespoons Benson's or Canada Corn Starch
$\frac{1}{2}$ cup finely chopped onion	$2\frac{1}{2}$ cups veal stock
1 clove garlic (optional)	2 cups cooked, diced veal
2 teaspoons curry powder	
1 teaspoon salt	

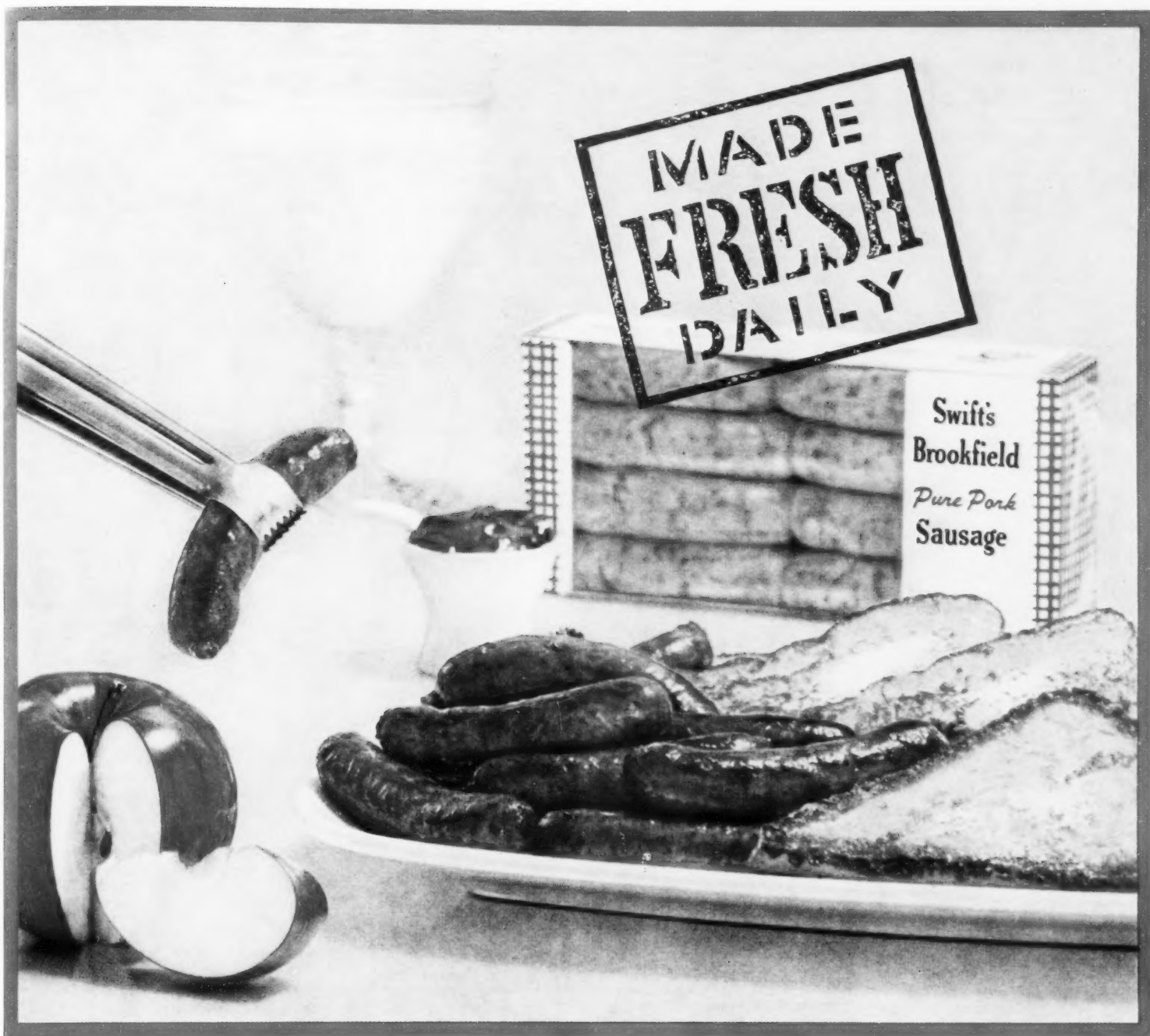
PLACE Mazola Salad Oil in heavy kettle; add onion and garlic. COOK over low heat until onion is tender but not brown. REMOVE from heat; remove garlic. ADD seasonings and Benson's or Canada Corn Starch; blend well. STIR in stock gradually. COOK over low heat, stirring constantly, until mixture thickens and comes to a boil. ADD veal; heat thoroughly. SERVE with steamed rice. YIELD: 4 servings.

LONDON BROIL FLAMBE

Adolph's Ltd.

1 large flank steak	1 (3-ounce) can broiled sliced mushrooms
1 teaspoon Adolph's Seasoned Meat Tenderizer	1 can beef gravy
	$\frac{1}{4}$ cup cognac or whisky

IN ADVANCE: Sprinkle all surfaces of steak evenly with Adolph's Seasoned Meat Tenderizer; pierce all over with a kitchen fork; let stand at room temperature 30 minutes, or cover loosely and refrigerate overnight. AT DINNER TIME: Cook steak in electric fry pan (or use oven broiler) about 4 minutes per side; transfer to hot platter. Combine mushrooms with beef gravy and heat in same pan. Carve steak across the grain in thin diagonal slices; pour mushrooms and gravy over; add cognac or whisky and set aflame; serve at once. Makes 4 servings.



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MAIN DISHES—MEAT

GATTUSO STEAK, SICILIAN STYLE

Gattuso Corporation Limited

- | | |
|-------------------------------------|-------------------------------------|
| 2 T-bone, sirloin, or minute steaks | 3 tablespoons Gattuso Grated Cheese |
| 2 cloves garlic | 1 cup bread crumbs |
| 1 cup Gattuso Olive Oil | Salt and pepper |

Crush garlic in bowl, add oil and blend well. Dip steaks in garlic and oil. Combine cheese, crumbs and seasonings, and roll steaks in crumbs. Broil steaks until done as thoroughly as desired. Serves 2.

BUSY DAY HASH

Burns & Co. Limited

- | | |
|--|-----------------------------|
| 2 cups ground Spork | 1 teaspoon salt |
| 3 cups cooked, cubed potatoes | 1 tablespoon ketchup |
| 2 small onions, ground or finely chopped | Consommé, bouillon or water |
| | Grated cheese |

Mix together Spork, potatoes, onions, salt and ketchup. Moisten with liquid of your choice. Press down into heated, lightly greased frying pan. Cook until brown. Turn and brown other side. Sprinkle with grated cheese. Serve hot. Makes 4 to 6 servings. (This may also be baked in hot oven 400 deg. F. for 30 minutes.)



CHRIS HINDSON
Home Economist

CHERRY CURRIED LAMB CHOPS

Swift Canadian Co. Limited

- | | |
|---|------------------------------|
| 4 Swift's Premium Lamb Chops | ½ teaspoon salt |
| 2 tablespoons Swift's Brookfield Butter or Allsweet Margarine | ¾ to 1 teaspoon curry powder |
| 2 tablespoons flour | 2 tablespoons lemon juice |
| | 1 cup canned cherry juice |
| | ¼ cup water |
| | ½ cup canned cherries |

Pan-fry chops in heavy skillet until well browned on both sides. Season. Remove chops to platter. Pour off excess fat. Melt butter in skillet. Blend in flour, salt, and curry powder. Gradually stir in lemon juice, cherry liquid, and water. Cook until thickened. Sweeten to taste if cherries are not already sweetened. Add cherries and chops. Simmer 5 minutes longer or until tender. For a peppier sauce, add more curry powder. Makes 4 servings.

OVEN-BAKED PANCAKES WITH SAUSAGE

Swift Canadian Co. Limited

- | | |
|--|---------------------------|
| 2 (½-pound) packages Brown N Serve Sausage | 1¾ cups sifted flour |
| 3 Swift's Brookfield Eggs | 4 teaspoons baking powder |
| 1½ cups milk | 1½ tablespoons sugar |
| 3 tablespoons melted Jewel Shortening | 1 teaspoon salt |

Beat the eggs until light and fluffy. Add milk and shortening. Beat. Sift together the flour, baking powder, sugar, and salt. Add these dry ingredients slowly to the liquid. Beat until batter is smooth. Pour into a 10½x15½ x1-inch jelly-roll pan rubbed with shortening. Arrange sausage links on the batter. Bake in a very hot oven (450 deg. F.) for 15 minutes. Cut into 10 servings. Serve hot with butter and syrup or Apricot Sauce.

APRICOT SAUCE

- | | |
|------------------------|---------------------------|
| 2 tablespoons sugar | 3 cups apricot nectar |
| 3 teaspoons cornstarch | 2 tablespoons lemon juice |

Combine sugar and cornstarch in a saucepan. Add nectar and lemon juice. Cook over low heat about 5 minutes or until sauce is thickened. Serve hot over oven-baked pancakes with sausage.

WIENERS À LA KING

Visking Limited

- | | |
|---------------------------------|--------------------|
| 1 can cream of celery soup | 1 pimento, cut up |
| ¼ cup milk | 2 hard-cooked eggs |
| 6 to 8 wieners, sliced | Toast triangles |
| ½ cup sliced, drained mushrooms | |

Heat soup with milk. Add wieners, mushrooms and pimento. Reserve one egg yolk; dice remaining egg white and whole egg, and add to mixture. Heat. Spoon mixture over toast and garnish with sieved egg yolk. Serve with buttered asparagus. Serves 4 to 6.

SKILLET DINNER

Canada Packers Limited

- | | |
|---|--|
| 1 package Maple Leaf Frozen Boneless Pork Chops | Bread crumbs |
| Seasoned flour | 1 package Frozen French Fried Potatoes |
| 1 Maple Leaf Egg, slightly beaten | |

Dip Maple Leaf Frozen Pork Chops in seasoned flour then in slightly beaten egg and finally in fine bread crumbs. Preheat lightly greased frying pan over high heat. Brown on both sides (about 1½ minutes each side). Place frozen French fried potatoes in a piece of aluminum foil. (Do not wrap.) Place on top of chops. Cover fry pan and reduce heat. Cook for 20 to 25 minutes longer, turning chops occasionally. Serve with tossed salad. Makes 3 servings.

SAUERKRAUT WIENER BAKE

Visking Limited

- | | |
|--|-----------------------------------|
| 1 (28-ounce) can sauerkraut | 3 tablespoons butter or margarine |
| 3 tablespoons melted butter or margarine | ¼ teaspoon salt |
| ½ pound wieners | ½ teaspoon poultry dressing |
| ¼ cup chopped celery | 1½ cups dry bread cubes |
| ½ medium onion, minced | ½ cup water |

Drain sauerkraut and mix with melted butter. Put in a 6- to 7-cup shallow baking dish. Split wieners nearly through lengthwise, then cut in half crosswise. Arrange outside up, like spokes of a wheel, on sauerkraut. Meanwhile, cook celery and onion in butter until transparent. Add remaining ingredients and mix well. Heap in centre of baking dish. Bake at 375 deg. F. about 25 minutes, or until dressing is lightly browned. Serves 4.

PAN-BROWNED PREM WITH CURRANT JELLY SAUCE

Swift Canadian Co. Limited

- | | |
|-------------------------------|-------------------------------|
| 1 (12-ounce) can Swift's Prem | 1 teaspoon grated lemon peel |
| ½ cup currant jelly | 1 tablespoon sugar |
| ¼ cup raisins | 1 teaspoon horse-radish |
| ¼ cup orange juice | 1 teaspoon grated orange peel |
| 1 tablespoon lemon juice | |

Cut Prem into eight slices and pan-brown. Combine other ingredients in a saucepan. Stir and boil about 10 minutes. Pour over the browned slices of loaf. Heat 5 to 10 minutes. Serve hot. Makes 4 servings. Time: 20 minutes.

DOLE LUNCHEON SANDWICH

Hawaiian Pineapple Co., Ltd.

- | | |
|-------------------------------|-----------------------------|
| 1 pound sausage meat | Dry bread or cracker crumbs |
| ½ cup fine, dry bread crumbs | 6 slices Dole Pineapple |
| 1 tablespoon prepared mustard | 1 cup pineapple syrup |
| 1 tablespoon ketchup | 1 teaspoon dry mustard |

Combine sausage meat with the bread crumbs, prepared mustard and ketchup. Mix well. Dampen hands and make 12 thin, flat sausage cakes about 3 inches in diameter. Dip in dry bread crumbs and put together in pairs with a pineapple slice between in sandwich fashion. Place in a greased baking dish. Mix pineapple syrup with dry mustard and pour over the sandwiches. Bake in a 375-deg.-F. oven for 20 to 25 minutes, basting once or twice with the juice. Serve with creamed mushrooms and a tossed salad.

BRIDGE LUNCHEON CASSEROLE

Burns & Co. Limited

- | | |
|--------------------------------------|--------------------------------------|
| 1 can Spork, cut in ½-inch cubes | 3 tablespoons finely chopped pimento |
| 1 can chicken gumbo soup | 6 slices pineapple |
| 2 cups freshly cooked hot rice | Cloves |
| 3 tablespoons finely chopped parsley | Brown sugar |
| | Butter |

Mix rice and soup together. Place Spork cubes and rice mixture in alternate layers in a two-quart casserole or six individual ones. Top each layer with chopped green parsley and pimento. Place pineapple slices on top. Stud with two or three cloves. Sprinkle with brown sugar. Dot with butter. Bake in moderate oven (350 deg. F.) for 30 minutes in uncovered casserole. Makes 6 servings.

QUICK CHILI BURGERS

Blue Ribbon Limited

- | | |
|--|-------------------------------------|
| ¾ pound minced beef | ¼ to ½ teaspoon Blue Ribbon Oregano |
| 1 tablespoon shortening | 1 can red kidney beans |
| 1 can tomato sauce | 3 slices cheese or onion |
| 1 teaspoon Blue Ribbon Onion Salt | 8 hamburger buns |
| ½ to 1 teaspoon Blue Ribbon Chili Pepper | |

Brown meat with shortening in heavy frying pan. Add tomato sauce, seasonings and beans. Simmer for 10 minutes. Place a large spoonful of chili mixture and a thin slice of cheese or sweet onion between split hamburger buns. Serve at once or place under broiler for a couple of minutes to heat through. Serves 8. Time: 25 minutes.

VEAL PAPRIKA

Gorman, Eckert & Co. Ltd.

Fry 4 slices chopped bacon until crisp. Lift out and reserve bacon. Cut 1½ pounds veal steak into serving portions, flour well and brown in hot bacon fat. Add 2 tablespoons chopped onion, 1 teaspoon Club House Paprika, ½ teaspoon salt. Stir in 1 cup sour cream and ½ cup tomato sauce and the bacon. Cover and cook for 20 to 25 minutes. Serves 4 to 6.

CORNEB BEEF AND CORN PATTIES

Bovril (Canada) Limited

- | | |
|------------------------------|---------------------------|
| 1 (12-ounce) can Bovril | ½ cup bread crumbs |
| Corned Beef | 2 teaspoons dry mustard |
| 1 (15-ounce) can kernel corn | 2 tablespoons soft butter |
| 1 egg | |

Chop Bovril Corned Beef fine. Drain corn and mix with corned beef. Add remaining ingredients and mix thoroughly. Shape mixture into 8 patties, roll in flour and fry in melted butter until brown on both sides. Serve the patties with chili sauce and mashed potatoes. Serves 4.



It takes more than love to keep a marriage happy



2 FLAVOURS

Plain Unsweetened and Chocolate Flavoured

Perhaps you know of just such a couple as this in your own circle. Still in love after years of marriage with all its ups and downs . . . only in a more meaningful, deeper sense than their courtship and honeymoon years. It takes more than love to reach this blissful state of trust and devotion. Take this thoughtful wife, for instance. Years ago she discovered the importance of her husband getting a good night's sleep to further his business career. That's

why a warm cup of Ovaltine became —and still is—their nightly custom. Not only does Ovaltine help to melt away the nervous tensions of the day, it also supplies essential food elements to help rebuild body cells, while you sleep. You and your husband deserve the beneficial results of Ovaltine, too. Tonight—enjoy this delicious beverage together, in either plain unsweetened or chocolate flavour. Pleasant dreams!

70



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Serve delicious Wieners at least once a week! They're economical and high in proteins . . . all meat, no waste!

VISKING LIMITED, LINDSAY, ONT.
Please send free recipe booklet to:

NAME _____
ADDRESS _____
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PROVINCE _____

*Looks exciting...
tastes delicious!
You'll be proud to serve it!*

Here's how to make this wiener casserole

1 lb. wieners • 2 14 oz. cans kernel corn • 1 10 oz. can mushrooms • 2 tbsp. butter or margarine • 1 cup diced onions • $\frac{1}{2}$ cup sliced celery • 1 medium green pepper, diced • 1 can cream of mushroom soup • $\frac{1}{2}$ cup evaporated milk • 2 tsp. prepared mustard • $\frac{1}{2}$ tsp. sweet basil • dash white pepper • 1 cup tea biscuit mix

Reserve 6 wieners for the top. Slice remaining wieners into $\frac{1}{2}$ " pieces. Simmer canned mushrooms slowly till liquid evaporates. Set aside. Open corn and drain. Sauté onions, celery, and green pepper in butter and cook until near transparency. Add mushrooms and sliced wieners. Stir and cook 2 minutes longer. Remove from heat. Add soup, milk, mustard, basil and pepper. Place the drained corn in a greased baking dish (8" x 12" x 2") and add mixture from frying pan, mixing gently. Preheat oven to 400°. Measure the tea biscuit mixture into a bowl and add liquid, mixing according to directions on the package. Roll on floured board into an 8" x 3" rectangle. Cut 6 strips 8" long and $\frac{1}{2}$ " wide. Dampen each wiener, then wrap a strip of dough spirally around it, letting $\frac{1}{4}$ " of the wiener show through between the strip. Arrange the wieners on casserole and bake 20-25 minutes.

VISKING LIMITED, LINDSAY, ONTARIO SUPPLIERS OF QUALITY CASINGS TO CANADA'S MEAT PACKING INDUSTRY

MAIN DISHES — CHICKEN

GREEN BEANS AND RAVIOLI HASH

Bonus Foods Ltd.

- | | |
|------------------------------------|--|
| 1 can Bonus Ravioli Dinner | $\frac{1}{2}$ teaspoon salt |
| 1 package frozen green beans | $\frac{1}{8}$ teaspoon pepper |
| $\frac{1}{2}$ cup chopped onion | $\frac{1}{2}$ teaspoon chopped parsley |
| 2 tablespoons cooking oil | Garlic, if desired |
| 4 large potatoes, boiled and diced | Hot cooked rice |

Drop frozen beans into briskly boiling salted water. Bring to boil and boil only eight minutes. Drain. Sauté onion in cooking oil until tender. Add beans, potatoes, Ravioli Dinner, parsley and seasonings. Heat thoroughly. Serve piping hot over rice. Serves 4.

Serve with buttered carrots, crisp cabbage salad and hard rolls.

HOMEMAKERS HOLIDAY CASSEROLE

The Creamette Company

- | | |
|---------------------------------------|-------------------------------------|
| 1 package of Creamettes | 1 tablespoon each: chopped onion, |
| 1 (10-ounce) can of mushroom or | green pepper |
| condensed cream-style soup | $\frac{1}{4}$ teaspoon black pepper |
| $\frac{1}{4}$ pound of process cheese | 1 can of pressed meat cut into 12 |
| (grate or cut into cubes) | $\frac{1}{4}$ -inch-thick slices |
| 1 cup of milk | |

Cook Creamettes according to general directions. Combine soup, milk, green pepper, onion and pepper. Place over low heat. Add cheese and stir occasionally, until cheese is melted, then mix cooked Creamettes with cheese sauce. Pour $\frac{1}{2}$ of this mixture into $1\frac{1}{2}$ -quart casserole, cover with 6 slices of pressed meat. Add balance of mixture. Top with 6 more slices of pressed meat. Bake in oven at about 350 F. about 20 minutes, or until sauce is bubbling. Serves 6.



JOAN M. ROCK
Consumer Services

CHICKEN TETRAZZINI

Ac'cent International

- | | |
|-----------------------------------|----------------------------------|
| 1 can (3 or 4 ounces) | 1 tablespoon sherry, optional |
| mushrooms | $1\frac{1}{2}$ cups diced cooked |
| $\frac{1}{8}$ cup evaporated milk | chicken |
| $\frac{1}{2}$ cup chicken stock | 1 cup (2 ounces) fine |
| 2 tablespoons butter | noodles, cooked |
| or margarine | 2 tablespoons grated |
| 2 teaspoons flour | Parmesan cheese |
| $\frac{1}{2}$ teaspoon salt | Paprika |
| $1\frac{1}{4}$ teaspoons Ac'cent | |
| (monosodium glutamate) | |

Drain mushrooms; add liquid to evaporated milk and chicken stock. Melt butter in saucepan; add flour, salt and Ac'cent, stir to a smooth paste. Add stock mixture and cook, stirring constantly, until mixture thickens and comes to a boil. Add sherry, chicken and mushrooms; heat. Add to hot cooked noodles in shallow baking dish; toss lightly. Sprinkle with cheese and paprika. Bake in a moderate oven (375 deg. F.) 15 minutes. Makes 2 servings. NOTE: 1 bouillon cube dissolved in $\frac{1}{2}$ cup water may be substituted for chicken stock. Reduce salt to $\frac{1}{4}$ teaspoon.

CHICKEN — HUNTER'S STYLE

The Procter & Gamble Company of Canada, Limited

- | | |
|-----------------------------------|---|
| 6 to 8 pieces of broiling chicken | 1 clove garlic, minced |
| $\frac{1}{2}$ cup flour | 1 bay leaf |
| 2 teaspoons salt | 4 sprigs parsley |
| $\frac{1}{2}$ cup Crisco | $\frac{1}{2}$ cup chicken stock, tomato |
| 2 tomatoes, quartered, or | juice or white wine |
| 1 cup canned tomatoes | 6 mushrooms |
| 2 onions, sliced | 1 teaspoon lemon juice |
| 1 green pepper, sliced | |

Cut chicken into serving pieces and dip in salted flour. Heat Crisco over medium heat. Cook chicken pieces until evenly browned on both sides. Add remaining ingredients except mushrooms and lemon juice. Cover and cook 10 minutes. Add mushrooms and lemon juice. Cover and continue cooking for 15 minutes or until chicken is tender. Discard parsley and bay leaf before serving.

QUICK CHICKEN FOR TWO

Ac'cent International

- | | |
|--------------------------------|--|
| 1 teaspoon Ac'cent (monosodium | $\frac{1}{8}$ teaspoon pepper |
| glutamate) | $\frac{1}{2}$ teaspoon paprika, optional |
| 1 broiler-fryer chicken, cut | 4 tablespoons butter or margarine |
| in pieces | $\frac{1}{2}$ cup orange juice |
| $\frac{1}{2}$ teaspoon salt | |

Sprinkle Ac'cent over the flesh side of chicken and a little over the skin side, 15 to 20 minutes before cooking. Just before cooking sprinkle with salt, pepper and paprika. Melt butter in skillet. Add chicken; brown on all sides. Reduce heat, cover and cook slowly 25 to 30 minutes, or until fork tender. If desired, uncover last 10 minutes cooking time for crisp chicken. Put on heated serving platter. Add orange juice to skillet; heat, stirring constantly. Pour over chicken.

If desired, sprinkle with toasted slivered almonds. Makes 2 servings.

NOTE: If desired, $\frac{1}{2}$ cup heavy cream or white table wine may be substituted for orange juice. For one serving, halve all ingredients. Freeze remaining chicken half for later use.

CHICKEN A LA KING — OCEAN STYLE

Campbell Soup Company Ltd.

- | | |
|------------------------------|------------------------------|
| 1 can (10 ounces) Swanson | 2 tablespoons flour |
| Frozen Chicken à la King | $\frac{1}{4}$ cup cold water |
| 1 can (10 ounces) Campbell's | |
| Frozen Oyster Stew | |

Heat together Chicken à la King and Oyster Stew until thawed. Blend flour with water. Add gradually to hot mixture. Cook, stirring constantly until thickened. Serve over toast. Makes 4 servings.

INDIVIDUAL PARTY CHICKEN PIES

Pillsbury Mills, Inc.

- | | |
|---|-------------------------------------|
| 1 package Pillsbury Buttermilk | $\frac{1}{4}$ cup diced pimento |
| or Sweetmilk Refrigerated Biscuits | 1 to $1\frac{1}{2}$ teaspoons salt |
| $\frac{1}{4}$ cup chicken fat or butter | (to taste) |
| $\frac{1}{4}$ cup flour | $\frac{1}{2}$ to 1 teaspoon poultry |
| 2 cups chicken stock | seasoning |
| $\frac{1}{2}$ cup sliced mushrooms | 4 cups diced, cooked chicken |
| (4-ounce can, drained) | 1 can (1 pound) small drained |
| 2 teaspoons grated onion | onions or other vegetables |

Melt fat in saucepan; blend in flour. Gradually add stock. Cook over medium heat, stirring constantly, until thickened. Add mushrooms, grated onion, pimento, salt and poultry seasoning. Bring to a boil. Add chicken and canned onions. Pour into individual casseroles or 12 x 8 x 2-inch pan. Make a hole in centre of each biscuit with finger to form doughnut shape; place on top of chicken mixture.

Bake in moderately hot oven (400 deg. F.) 20 to 25 minutes until deep golden brown. Garnish with parsley. Serves 10.

FAVORITE CHICKEN SKILLET

Commission for Spanish Green Olives

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|--|--|
| $\frac{1}{2}$ cup sifted all-purpose flour | $\frac{1}{2}$ cup melted butter or margarine |
| $\frac{1}{8}$ cup milk | 1 (10 $\frac{1}{2}$ -ounce) can condensed |
| 1 egg, slightly beaten | cream of celery soup |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{8}$ cup milk |
| 1 teaspoon sesame seed | $\frac{1}{8}$ cup sliced Pimento Stuffed |
| 2 frying chickens (two pounds | Green Olives |
| each) cut in serving pieces | |

Combine flour, $\frac{1}{3}$ cup milk, egg, salt and sesame seed; beat thoroughly. Dip chicken pieces in flour mixture. Cook in butter or margarine until browned on all sides. Combine remaining ingredients; mix well. Add to chicken and cook covered, over low heat, about 25 to 30 minutes, or until chicken is tender.

SWIRL-TOPPED CHICKEN PIE

The Ogilvie Flour Mills Co. Limited

- | | |
|---|---|
| $\frac{1}{4}$ cup salad oil | $\frac{1}{2}$ cup diced celery |
| $\frac{1}{4}$ cup Ogilvie All Purpose Flour | $\frac{1}{2}$ cup canned sliced mushrooms |
| 1 cup milk | $\frac{3}{4}$ teaspoon salt |
| 1 cup chicken broth | 1 teaspoon lemon juice |
| 2 cups diced cooked chicken | 3 cups Ogilvie Quick Biscuit Mix |
| 1 cup drained cooked peas | 1 cup grated cheese |

Place salad oil in a saucepan over heat; blend in flour. Gradually stir in milk and broth. Cook till thick, stirring constantly. Add next six ingredients; heat. Place in $1\frac{1}{2}$ -quart glass oven dish. Top hot filling with cheese biscuits.

CHEESE BISCUITS

Make up Quick Biscuit Mix dough as directed on package; pat into rectangle $\frac{1}{4}$ inch thick. Sprinkle with grated cheese. Roll as jelly roll; cut in $\frac{1}{2}$ -inch slices. Bake in a preheated hot oven (425 deg. F.) about 20 minutes. Serves 6.



MARY BLAKE
Home Economist

TURKEY TROPICANA

Carnation Company Limited

- | | |
|---------------------------|---------------------------------|
| 2 tablespoons butter | 2 cups cooked turkey |
| 2 tablespoons flour | or chicken cut in large pieces |
| 1 large can undiluted | 1 teaspoon salt |
| Carnation Evaporated Milk | $\frac{1}{2}$ teaspoon rosemary |
| 1 cup drained, canned | or other herbs |
| pineapple chunks | 2 cups canned fried noodles |

Melt butter in saucepan. Add flour and stir until smooth. Stir in Carnation. Stir over medium heat until thickened and smooth. Remove from heat. Add pineapple, chicken, salt and rosemary. Turn into $1\frac{1}{2}$ -quart casserole. Top with noodles. Bake in moderate oven (350 deg. F.) for 30 minutes.

NOTE: 1 cup buttered bread crumbs may replace noodles.

CURRIED CHICKEN

Gorman, Eckert & Co. Ltd.

- | | |
|--|---|
| $\frac{1}{4}$ cup butter | $\frac{1}{2}$ teaspoon Worcestershire sauce |
| 1 tablespoon onion flakes | 2 cups chicken stock |
| $\frac{1}{2}$ cup flour | 1 cup milk |
| $\frac{1}{8}$ teaspoon Club House Pepper | $2\frac{1}{2}$ cups cooked diced chicken |
| 1 teaspoon salt | |
| 2 teaspoons Club House | |
| Curry Powder | |

Melt butter, add onion and cook over low heat until soft. Stir in flour and seasonings. Add stock and cook, stirring constantly until thickened. Add milk and chicken. Simmer 15 minutes. Serve with hot rice. Serves 6.

MAIN DISHES - FISH

KIPPERED SNACK RAREBIT

Connors Bros. Limited

- | | |
|-----------------------------------|-----------------------------------|
| 1 can Connors Kippered Snacks | 1/4 teaspoon Worcestershire sauce |
| 2 tablespoons butter or margarine | 1 teaspoon prepared mustard |
| 3 tablespoons flour | 1 1/2 cups diced Cheddar cheese |
| 1 1/2 cups milk | 4 slices bread, toasted |
| 1/4 teaspoon salt | |

Heat the butter in saucepan. Stir in flour. Slowly stir in milk and cook until thick. Add seasonings and cheese; stir until cheese is melted. Flake snacks and add to sauce. Serve very hot on toast. Yield: 4 servings.

TASTY GEFILTE FISH

British Columbia Packers Limited

Take 1 (8-ounce) tin Clover Leaf Tuna, drain and flake. Mix with 2 eggs, salt and pepper, 1 small grated onion. Add enough matzoh meal or bread crumbs to hold shape. Mix together and let stand about 10 minutes. Make into balls.

Slice 1 medium-sized onion and a few carrots and bring to a boil in 3 cups of water. Drop balls in and simmer slowly for 20 minutes.

Serve on lettuce, garnish with sliced tomatoes, pickles, parsley.

GRAPEFRUIT FISH FILLETS

C. B. Powell Limited

- | | |
|--------------------------------------|--|
| 1 pound fresh or frozen fish fillets | 3 tablespoons melted butter or margarine |
| 1/4 teaspoon salt | 1 grapefruit, sectioned |
| 1/8 teaspoon Tabasco | 1 tablespoon finely chopped parsley |
| 1/8 teaspoon poultry seasoning | |

Place fillets on aluminum foil on broiler pan. Add salt, Tabasco and poultry seasoning to butter; brush fish with half the mixture. Sprinkle with paprika. Place in preheated broiler 2 inches below medium heat. Broil until fish is easily flaked and moist, about 10 to 12 minutes. Three minutes before fish is cooked, place grapefruit sections on top; brush with remaining butter mixture. Continue broiling until fish is cooked. To serve, sprinkle with finely chopped parsley. Yield: 4 servings.



ANNE MARSHALL
Home Economist

SHRIMP FONDUE

Campbell Soup Company Ltd.

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|--|---|
| 1 clove garlic | 1 cup finely shredded Swiss cheese |
| 1 can (10 ounces) Campbell's Frozen Condensed Cream of Shrimp Soup | 2 tablespoons dry white wine (optional) |
| | Rye or French bread, unsliced |

Rub chafing dish or double boiler pan with clove of garlic. Add the shrimp soup and heat until completely thawed; stir often. Add shredded cheese; heat until cheese melts; if desired, stir in wine. Cut bread into squares. Let each person dip bread into cheese mixture. Makes 3 to 4 servings.

TUNA SHREDDED WHEAT BOATS

Nabisco Foods Ltd.

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|-----------------------------------|------------------------------------|
| 4 Nabisco Shredded Wheat Biscuits | 1 (6-ounce) can tuna fish, drained |
| 4 tablespoons butter or margarine | 1/4 teaspoon salt |
| 1/4 teaspoon Worcestershire sauce | 1/8 teaspoon pepper |
| 2 tablespoons flour | 1/8 teaspoon onion powder |
| 1 1/2 cups milk | 1/2 cup grated cheese |

Start oven 350 deg. F. Dip the shredded wheat biscuits in water very quickly. Drain well. Place on lightly greased baking sheet. Melt 2 tablespoons butter; stir in Worcestershire sauce. Brush seasoned butter on top of shredded wheat biscuits and bake for 10 minutes. Melt the remaining 2 tablespoons butter. Stir in flour. Gradually add milk and cook, stirring constantly, until sauce is thick and smooth. Add drained tuna to sauce. Stir in salt, and pepper and onion powder. Spoon creamed tuna on top of biscuits. Sprinkle grated cheese over the top of each. Return to oven and bake for 15 minutes. Makes 4 servings.

NOTE: As a timesaver, use canned undiluted cream of mushroom or celery soup for the sauce.

STUFFED FILLET RINGS

National Sea Products Limited

- | | |
|---|---------------------------|
| 2 pounds fresh or thawed frozen fillets | 1/2 teaspoon salt |
| 1/4 cup finely chopped onion | 1/8 teaspoon pepper |
| 4 tablespoons butter or margarine | 3/4 cup milk |
| 4 1/2 tablespoons flour | 3/4 cup soft bread crumbs |
| | 1/2 cup shredded cheese |

Trim fillets and use to line six well-greased or oiled large muffin pans. Fry onions slowly in 3 tablespoons of the butter or margarine until tender. Remove from heat and blend in the flour, salt and pepper. Slowly stir in milk. Cook, stirring constantly, until sauce thickens; spoon sauce into fish rings. Bake in a moderately hot oven, 375 deg. F., 20 minutes.

Toss bread crumbs in the 1 tablespoon melted butter or margarine and mix in cheese; sprinkle over sauce; bake until topping is golden.

Carefully remove fish from muffin pans and arrange on a bed of seasoned hot green peas. Garnish with fresh tomato wedges and ripe olives.

FRENCH FRIED FILLETS

Lunenburg Sea Products Limited

- | | |
|--|----------------------|
| 1 pound High Liner Frozen Fish Fillets | 1/4 teaspoon salt |
| 1 1/2 cups flour | 1/4 teaspoon paprika |
| 1 teaspoon baking powder | 1 egg |
| | 1 1/4 cups milk |

Cut thawed fillets into individual servings. Sift dry ingredients. Add beaten egg and milk. Dip fillets into fritter batter. Fry in deep fat heated to 370 deg. F. for 5 to 8 minutes, or until golden brown. Drain on absorbent paper. Serve very hot with lemon wedges or Almond Sauce.

ALMOND SAUCE

To 4 tablespoons melted butter, add 1/4 cup blanched shredded almonds and 1/2 teaspoon salt. Stir and sauté until lightly browned.

FISH-STICK TOPPED CASSEROLE

Birds Eye Division, General Foods, Ltd.

- | | |
|--|---|
| 1 package (11 ounces) Birds Eye Quick-Frozen Mixed Garden Vegetables | 1/4 cup milk |
| 1 can condensed cream of mushroom soup | 1 package (8 ounces) Birds Eye Quick-Frozen Precooked Fish Sticks |

Cook mixed garden vegetables as directed on package. Drain. Add soup and milk and mix. Pour into shallow casserole or baking dish. Cover and heat in a hot oven (425 deg. F.) 10 minutes. Remove from oven, and place fish sticks in a single layer on top of vegetables. Then continue to heat, uncovered, about 12 minutes longer, or until fish sticks are well browned and thoroughly heated. Makes 3 or 4 servings.

NOTE: Or use 1 package (12 ounces) Birds Eye Quick-Frozen Golden Sweet Corn and 1 can condensed tomato soup; omit milk.

Fish sticks can also be heated with macaroni and cheese; put frozen fish sticks in a single layer on baked macaroni and cheese when it is almost done; continue to bake in hot oven until fish sticks are well browned and thoroughly heated, about 12 minutes.

DEEP FRIED SALMON TURNOVERS

The Procter & Gamble Company of Canada, Limited

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|--------------------------------|---------------------|
| DOUGH | 3/4 cup Fluffo |
| 2 1/4 cups sifted pastry flour | 4 tablespoons water |
| 1 teaspoon salt | |

Mix flour and salt in bowl. Cut Fluffo into flour with two knives or pastry blender until pieces are size of peas. Add water and mix with fork until dough holds together. Roll out dough about 1/8 inch thick and cut into 5-inch squares.

- | | |
|----------------------|-----------------------------------|
| SALMON FILLING | 2 teaspoons finely chopped onion |
| 2 tablespoons Fluffo | 2 teaspoons finely chopped celery |
| 3 tablespoons flour | 2 teaspoons lemon juice |
| 1/4 cup milk | 1/4 teaspoon salt |
| 1/2 cup salmon | Pepper to taste |

Melt Fluffo, add flour and cook 2 to 3 minutes. Add milk, stir continually to prevent lumping and continue cooking until well blended and thick—about 2 minutes. Remove from heat.

Mix salmon, onion, celery, lemon juice, salt and pepper and add to above. If salmon is too moist, it may be necessary to add 1/4 to 1/2 cup bread crumbs. Chill mixture before using.

Place a tablespoon salmon filling in centre of each square. Wash edges of pastry with cold water and fold each corner to centre till they overlap and seal in salmon completely. Deep fry in Fluffo 5 to 6 minutes at 380 deg. F.

SHRIMP AND EGG DELIGHT

British Columbia Packers Limited

- | | |
|--------------------------|-----------------------|
| 1 can Clover Leaf Shrimp | 5 well beaten eggs |
| 2 tablespoons fat | 1/4 cup cream |
| 1/2 teaspoon salt | 1/2 cup grated cheese |
| 3/4 teaspoon paprika | |

Sauté shrimp in fat until brown. Remove shrimp and place the pan in which they were cooking over boiling water. Add salt, paprika and blend. Add eggs beaten with cream. Stir constantly from bottom, lifting the eggs as they cook so uncooked portion runs to bottom of pan. Cook until eggs start to become consistently firm. Add cheese stirring well. When melted, add shrimp and serve at once over hot buttered toast. Serves 4.

FISH CURRY

J. A. Sharwood & Co. Ltd.

- | | |
|-------------------------------------|--|
| 1 pound white fish, cut into pieces | 1 teaspoon P. Vencatachellum's Madras Curry Powder |
| 2 tablespoons margarine | 1/2 teaspoon salt |
| 2 small onions | 1 tomato (quartered) |
| 1/8 teaspoon garlic | 1 tablespoon water |

Fry the sliced onion and garlic in the margarine. Put in the curry powder and salt, and stir to mix. Add the tomato and tablespoon of water to make a thick paste. Put in the pieces of fish sprinkled with some curry powder and salt. Fry until browned. Pour in 3/4 cup warm water, and let the curry cook in the pan with the lid on until the fish is tender when tested.



Now
quick
cooked

Open your cookbooks to the part about vegetables, and you know what they all say: *Cook quick!* Quick-cooking keeps vegetables crisper, more flavorful, brighter in color. Saves vitamins, too.

And now the Green Giant has discovered a way to quick-cook corn! Niblets Brand corn.

The secret is a very special pressure cooker. The corn goes whirling through in high heat under split-second automatic control. Swoosh! It's tender.

No can of corn ever brought you flavor this fresh before. New quick-cooked Niblets. Just heat and have yourself a ball!

NIBLETS BRAND CORN—the quick-cooked corn

Choice of two family sizes: 14-oz. can, serves 5 to 6; 8-oz. can, serves 2 to 3.

Green Giant of Canada Limited, Tecumseh, Ontario. Also packers of the following brands: Green Giant Peas; Niblets Mexicorn; Green Giant Wax Beans and Green Giant Green Beans.



MAIN DISHES—OTHER

ASPARAGUS AND SHRIMP PARMESAN

Birds Eye Division, General Foods, Ltd.

- | | |
|---|---------------------------------------|
| 1 package (10 ounces) Birds Eye Quick-Frozen Asparagus Spears | Dash of nutmeg |
| $\frac{1}{4}$ cup butter or margarine | $1\frac{1}{2}$ cups milk |
| 3 tablespoons flour | $\frac{1}{2}$ cup grated Swiss cheese |
| $\frac{3}{4}$ teaspoon salt | 1 egg yolk, slightly beaten |
| Dash of pepper | $\frac{1}{2}$ cup light cream |
| Dash of cayenne | $1\frac{1}{2}$ cups cooked shrimp |
| | Paprika |

Cook asparagus as directed on package. Drain. Meanwhile melt butter in saucepan. Add flour, salt, pepper, cayenne, and nutmeg. Mix well to blend. Add milk gradually, stirring constantly. Cook and stir over medium heat until sauce is smooth and thickened. Add cheese and stir until melted. Combine egg yolk and cream and stir into sauce. Cook and stir 2 minutes. Then add shrimp and heat thoroughly. Arrange asparagus spears in shallow baking dish. Cover with shrimp sauce and sprinkle with paprika. Broil 3 to 5 minutes, or until lightly browned. Makes 4 servings.

NOTE: You may use 2 cans (4 to 5 ounces each) shrimp, drained, in place of fresh shrimp. If desired, diced cooked chicken or lobster may be substituted.

PIZZA PIE

General Mills (Canada) Ltd.



BETTY CROCKER
Home Economist

- | | |
|---|--|
| 2 cups Bisquick | $\frac{1}{2}$ pound nippy cheese, cut in small pieces |
| $\frac{1}{2}$ cup water | 1 or 2 (2-ounce) cans anchovies, chopped, or 1 can sardines, flaked, or 1 cup chopped salami |
| $\frac{1}{2}$ cup grated Parmesan cheese | Pepper |
| $1\frac{1}{2}$ to 2 cups well-drained cooked tomatoes or 1 small can tomato sauce | 2 tablespoons cooking (salad) oil |
| 1 teaspoon oregano (if desired) | 1 small onion, grated |

Heat oven to 425 deg. F. (hot). Mix Bisquick and water. Knead about one minute on surface dusted with Bisquick. Roll into a circle $\frac{1}{4}$ inch thick. Place on baking sheet. Pinch edge of dough to make slight rim. Arrange other ingredients on dough in order listed. Bake 20 to 25 minutes. Serve in wedges.

HOSTESS SCRAMBLED EGGS

William Underwood Co.

Beat 4 eggs until bubbly. Stir in one 3-ounce package chive cream cheese. Add salt and pepper. Cook over low heat, stirring constantly, until cheese has melted and eggs are set but still moist. Ripple Underwood Deviled Ham down the middle. (Use the family-size, $4\frac{1}{2}$ -ounce can to 4 eggs.)

SPRING LUNCHEON DELIGHT

Kraft Foods Limited

- | | |
|--|---|
| 4 slices toast, crusts trimmed | 4 Kraft Deluxe Slices Pasteurized Process Canadian Cheese |
| 1 (2 $\frac{1}{4}$ -ounce) can deviled ham | |
| 1 (12-ounce) package frozen asparagus, or 1 (26-ounce) can asparagus, heated | |

Spread toast with deviled ham. Top with hot asparagus spears, then a slice of cheese. Place in a hot oven, 400 deg. F., until cheese melts. Serves 4.

SPAGHETTI AND COTTAGE CHEESE

Campbell Soup Company Ltd.

- | | |
|--|------------------------|
| 2 cans Franco-American Spaghetti | 1 clove garlic, mashed |
| 1 cup creamed cottage cheese | 1 cup soft bread cubes |
| 2 tablespoons melted butter or margarine | |

Empty 1 can Franco-American Spaghetti into shallow baking dish. Spread evenly with cottage cheese. Top with remaining spaghetti. Blend butter and garlic and stir in bread cubes until all butter is absorbed. Sprinkle cubes over spaghetti. Bake in hot oven (450 deg. F.) about 15 minutes or until bread cubes are lightly browned.

COTTAGE CHEESE CROQUETTES

The Best Foods (Canadian) Ltd.

- | | |
|---------------------------------------|---|
| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| $1\frac{1}{2}$ pounds cottage cheese | $1\frac{1}{3}$ cup Hellmann's Real Mayonnaise |
| $1\frac{1}{2}$ teaspoons minced onion | Dry bread crumbs |
| $1\frac{1}{3}$ cup minced parsley | Nucoa Margarine |
| $1\frac{1}{2}$ cups dry bread crumbs | |

Mix eggs slightly and set aside 3 tablespoons. Mix remaining egg with cheese, onion, parsley, bread crumbs, salt and Hellmann's Real Mayonnaise. Shape into 12 balls and flatten. Add $1\frac{1}{3}$ cup water to 3 tablespoons egg and mix well. Dip croquettes into egg mixture and roll in dry bread crumbs. Sauté in Nucoa Margarine until brown, turning once. Serve with tomato ketchup or chili sauce. Yield: 12 croquettes.

EGG SAVORY

Oxo (Canada) Limited

- | | |
|-------------------------|------------------------------|
| 1 Oxo Cube | Scraps cooked liver, chopped |
| 4 tablespoons hot water | 4 eggs |
| 1 very small onion | Pepper |
| 1 slice bacon | Buttered toast |
| 2 tablespoons butter | |

Dissolve Oxo Cube in hot water. (One teaspoon Beefy Oxo may be substituted for the cube, if desired.) Chop onion very fine and cut bacon in small pieces. Fry gently in melted butter 10 minutes. Add chopped liver and heat a few minutes. Remove pan from heat and break in eggs. Add Oxo and pepper to taste. Stir over low heat until it thickens. Pile on hot buttered toast and garnish with a sprig of parsley. Serve with fried tomatoes or mushrooms.

WELSH RABBIT

Kraft Foods Limited

- | | |
|---|---|
| 2 (8-ounce) packages Cracker Barrel Brand Old Canadian Cheddar Cheese, shredded | $\frac{1}{2}$ teaspoon Worcestershire sauce |
| 2 $\frac{3}{4}$ cup milk | Dash of cayenne |
| $\frac{1}{2}$ teaspoon dry mustard | Toast triangles |
| | Paprika |

Melt the cheese in a skillet over very low heat, or in a chafing dish, stirring constantly. Gradually add the milk, stirring until the rabbit is smooth. Add the seasonings and blend well.

Serve over toast triangles and garnish with paprika.

EGG AND NOODLE CASSEROLE

American Home Foods

- | | |
|--------------------------------------|---------------------------------|
| $\frac{1}{2}$ package medium noodles | 1 (8-ounce) can Chef Boy-Ar-Dee |
| 6 hard-cooked eggs | Spaghetti Sauce with Mushrooms |

Cook noodles according to directions on package. Drain. Put noodles in individual casseroles. Arrange quartered hard-cooked eggs over noodles. Pour Chef Boy-Ar-Dee Sauce over eggs and noodles. Bake 15 to 20 minutes in moderate oven (375 deg. F.) or until lightly browned. Serves 4.

SCRAMBLED EGGS SUPREME

Canadian Canners Limited

Combine 1 (10-ounce) can Aylmer Condensed Mushroom or Asparagus Soup with 8 beaten eggs. Season to taste. Cook slowly in 2 tablespoons of melted butter, stirring gently. Serve at once.

SPAGHETTI WITH STRING BEANS

Catelli Food Products Limited

- | | |
|----------------------------------|------------------------------------|
| 8 ounces thin Catelli spaghetti | 1 large can tomatoes |
| 1 bunch scallions including tops | Grated rind of $\frac{1}{4}$ lemon |
| 3 tablespoons butter | Salt and pepper |
| 1 package frozen string beans | $\frac{1}{2}$ cup bread crumbs |

Cook, drain and rinse spaghetti. Chop and sauté the scallions in butter. Add beans and tomatoes and cook 5 minutes. Add lemon rind, salt and pepper. Now mix in spaghetti and place in buttered casserole; sprinkle with bread crumbs. Brown in moderate oven. Serves 6.

HAWAIIAN SANDWICHES

Kraft Foods Limited

- | | |
|--------------------|---|
| 4 round buns | Velveeta Pasteurized Process Cheese, sliced |
| Peanut butter | Maraschino cherries |
| 8 pineapple slices | |

Cut the buns into halves and spread each half with peanut butter. Cover each with a slice of pineapple, then with a slice of Velveeta. Place under the broiler until the Velveeta is melted. Garnish with maraschino cherries and serve hot.



MARIE FRASER
Food Editor

EPICUREAN MACARONI AND CHEESE

Dairy Farmers of Canada

- | | |
|---|-------------------------------|
| 2 cups uncooked macaroni | $\frac{3}{4}$ teaspoon salt |
| $\frac{1}{2}$ pound Canadian cheddar cheese, grated | $\frac{1}{4}$ teaspoon pepper |
| $\frac{1}{4}$ cup butter | 1 cup dairy sour cream |

Cook macaroni in boiling salted water until just tender, about 10 minutes. Drain. In buttered $1\frac{1}{2}$ -quart-size casserole, place one third of macaroni and one third of cheese. Dot with butter; sprinkle with salt and pepper and add one third of the sour cream. Repeat until all the ingredients are used, ending with sour cream. Cover. Bake in moderate oven (375 deg. F.) for 20 minutes.

MINTED PEAS IN A LOAF

Green Giant of Canada Limited

- | | |
|---|---------------------------------|
| 1 can Green Giant Peas (drained) | 1 cup rich milk |
| $\frac{1}{2}$ cup finely chopped celery | 1 egg, well beaten |
| 1 tablespoon chopped onion | $\frac{1}{2}$ teaspoon salt |
| 1 tablespoon fresh chopped mint leaves | $\frac{1}{8}$ teaspoon nutmeg |
| 1 cup dry bread crumbs | 1 teaspoon Worcestershire sauce |

Combine all ingredients and spoon into a greased loaf pan. Bake at 400 deg. F. for 30 minutes. Serve with tomato sauce or cream sauce. Serves 6.

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for *Light* refreshment

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Pepsi-Cola
refreshes without filling



SALMON AND PINEAPPLE SALAD

Canadian Fishing Co. Ltd.

- | | |
|---|---------------------------------------|
| 1 (7 $\frac{3}{4}$ -ounce) can Gold Seal Sockeye Salmon, flaked | 1 teaspoon lemon juice |
| 1 teaspoon finely chopped onion | Salt |
| 1 cup diced celery | Paprika |
| | $\frac{1}{4}$ cup chopped ripe olives |
| | 4 pineapple rings |

Combine all ingredients except pineapple. Chill well. Just before serving, drain and toss lightly with enough mayonnaise to moisten. Place pineapple ring on crisp lettuce leaf on individual plates; top with mound of salmon salad. Garnish with tomato sections, a slice of lemon and sliced hard-cooked egg. Serves 4.

CALIFORNIA SALAD

The Canada Starch Company Limited

- | | |
|--|------------------------------------|
| 2 cups $\frac{1}{2}$ -inch bread cubes | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{4}$ cup Mazola Salad Oil | 1 cup crumbled blue cheese |
| 2 cloves garlic | 1 $\frac{1}{3}$ cup lemon juice |
| 2 heads romaine lettuce | $\frac{1}{3}$ cup Mazola Salad Oil |
| $\frac{1}{4}$ teaspoon dry mustard | 2 eggs |
| $\frac{1}{4}$ teaspoon black pepper | |

SAUTE bread cubes in the $\frac{1}{4}$ cup Mazola Salad Oil with garlic. STIR until all sides are golden brown; remove garlic. BREAK romaine lettuce, which should be cold, crisp and well drained, into small pieces in salad bowl. SPRINKLE with mustard, pepper, salt and cheese. COMBINE lemon juice with Mazola Salad Oil and pour over greens. BREAK eggs, which have been simmered for only 1 minute, over greens. TOSS gently to mix thoroughly. ADD sautéed bread cubes; toss lightly again and serve immediately. YIELD: 6 servings.

BUFFET PARTY LOAF SALAD

California Packing Corporation

- | | |
|--|---|
| Preparation: 15 minutes | 2 cans luncheon meat (12 ounces each) chopped very fine |
| Chilling: 4 hours | $\frac{1}{2}$ cup very finely chopped celery |
| 1 can (1 pound 14 ounces) Del Monte Fruit Cocktail, well drained | $\frac{1}{4}$ cup finely chopped green pepper or olives |
| 2 tablespoons unflavored gelatine | $\frac{1}{2}$ cup mayonnaise-type salad dressing |
| 2 tablespoons vinegar | 1 tablespoon prepared mustard |
| $\frac{1}{2}$ teaspoon cinnamon | $\frac{1}{2}$ teaspoon salt |
| $\frac{1}{8}$ teaspoon ground cloves | |
| Syrup from fruit cocktail | |

Arrange drained fruit cocktail in 9 x 5 x 3-inch loaf pan. Add gelatine, vinegar, cinnamon, cloves to cold syrup; dissolve over hot water. Carefully pour $\frac{1}{4}$ cup dissolved gelatine over fruit. Mix ham, celery, green pepper or olives. Mix salad dressing with mustard, salt, rest of dissolved gelatine. Add to ham mixture; mix well. Spread on fruit; chill till firm (at least 4 hours). Serves 8 to 10.

GATTUSO COMBINATION LETTUCE SALAD

Gattuso Corporation Limited

- | | |
|----------------------------------|-------------------------------------|
| 1 clove garlic, cut in half | $\frac{1}{4}$ cup Gattuso Olive Oil |
| 1 head lettuce, in 1-inch pieces | 2 tablespoons Gattuso Wine Vinegar |
| 1 celery stalk, diced | 2 tomatoes, cut in wedges |
| 1 bunch radishes, chopped | Salt and pepper |
| 1 small cucumber, sliced | |
| 1 scallion, chopped | |

Rub salad bowl with garlic. Wash all vegetables, prepare as directed, and combine in salad bowl. Pour on Gattuso Oil, vinegar and seasonings, and toss with hands. Serves 6.

CREAM CHEESE AND LETTUCE SALAD

The Borden Company, Limited

- | | |
|--|--|
| 1 (4-ounce) package Baumert Cream Cheese | $\frac{1}{3}$ cup finely chopped peanuts |
| $\frac{1}{2}$ cup French dressing | 1 medium head lettuce |

Allow cheese to soften at room temperature. Combine cheese, French dressing and half the peanuts. Shred lettuce and mix thoroughly with cheese dressing. Sprinkle remaining peanuts over top. Serves 6.

SARDINE POTATO SALAD

Connors Bros. Limited

- | | |
|---|-------------------------------------|
| 2 cans Connors Sardines (3 $\frac{1}{4}$ -ounce size) | 2 hard-cooked eggs, chopped |
| $\frac{1}{2}$ cup sour cream | 1 hard-cooked egg, sliced |
| 1 teaspoon prepared mustard | 4 cups cold, diced, cooked potatoes |
| $\frac{1}{2}$ teaspoon salt | 1 cup chopped celery |
| $\frac{1}{8}$ teaspoon pepper | $\frac{1}{4}$ cup radish slices |
| | 1 tablespoon minced onion |

Mash one can Connors Sardines and add sour cream, mustard, salt and pepper, mix well. Combine with potatoes, celery, radishes, onion and chopped eggs. Chill. Serve garnished with remaining sardines and sliced egg. Serves 6.

COLESLAW WITH SOUR CREAM DRESSING

Dominion Dairies Ltd.

- | | |
|-----------------------------|---|
| 2 cups shredded raw cabbage | $\frac{1}{2}$ tablespoon chopped onion (optional) |
| Salt | $\frac{1}{2}$ tablespoons sugar |
| Pepper | 2 tablespoons vinegar |
| 1 cup sour cream | |

Sprinkle salt and pepper over shredded cabbage. Combine onion, sugar and vinegar with the sour cream, blend; add to shredded cabbage. Blend thoroughly. Chill.

SHRIMP SALAD

St. Lawrence Starch Company, Limited

- | | |
|--|---|
| $\frac{3}{4}$ teaspoon salt | 1 (3-ounce) can, or 2 cups cleaned shrimp |
| $\frac{1}{4}$ teaspoon freshly ground black pepper | 1 finely sliced medium-sized green pepper |
| $\frac{1}{4}$ teaspoon dry mustard | $\frac{1}{2}$ cups diced celery |
| $\frac{1}{4}$ teaspoon paprika | $\frac{1}{2}$ cup diced cucumber |
| 1 $\frac{1}{3}$ cup St. Lawrence Corn Oil | $\frac{1}{2}$ cup sliced stuffed olives |
| 2 tablespoons vinegar | 2 large tomatoes, sliced |
| 2 tablespoons ketchup | Parsley |
| 1 tablespoon Bee Hive Golden Corn Syrup | |

In a cup, combine salt, pepper, mustard and paprika. Add St. Lawrence Corn Oil gradually, stirring to combine with ingredients. Add vinegar, ketchup and Bee Hive Golden Corn Syrup. Mix well with a fork. Chill on ice until ready to serve.

Put shrimps in a sieve or colander and allow cold water to run over them for a few minutes. Place shrimps in bottom of wooden salad bowl. Pour dressing over them. Cut into the bowl, green pepper, celery, cucumber and onion. Toss over and over so that every part of the salad gets the benefit of the seasoning. Refrigerate until ready to serve.

Serve in crisp lettuce cups and top with sliced red tomatoes. Garnish with parsley sprigs, or fill a tomato aspic ring mold and serve with cold meats and potato salad.



MARYE DAHNKE
Consumer Service

ROYAL CROWN TUNA SALAD

Kraft Foods Limited

- | | |
|---|---|
| 1 (7-ounce) can tuna, drained, flaked | $\frac{1}{4}$ cup Miracle Whip Salad Dressing |
| $\frac{1}{2}$ cup well-drained, shredded, unpeeled cucumber | 5 peeled tomatoes |
| 1 cup chopped celery | Lettuce leaf |
| 1 tablespoon grated onion | Miracle Whip Salad Dressing |
| $\frac{1}{4}$ teaspoon salt | Deviled egg halves |
| Dash of pepper | Thin cucumber twists |
| | Stuffed olives |
| | Water cress |

Combine the tuna, cucumber, celery, onion and seasonings. Add $\frac{1}{4}$ cup salad dressing and toss lightly until well blended.

Cut tomatoes in half crosswise, making diagonal cuts around the tomatoes to produce points. Cover the bottom half of each tomato with tuna salad. Replace the top halves and arrange on lettuce on a serving plate. Top each filled tomato with salad dressing. Garnish the plate with deviled egg halves, cucumber twists, each filled with a stuffed olive, and water cress.

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Pictured above: The "Top Ten" in last year's Domestic Bakefest.

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CANADA  PACKERS

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TREASURE ISLAND

Stokely-Van Camp of Canada Ltd.

- | | |
|---|--|
| 1 (14-ounce) can Stokely's
Whole Kernel Corn | $\frac{1}{4}$ cup Stokely's Finest Pitted
Ripe Olives, sliced |
| 2 tablespoons chopped pimento | $\frac{1}{2}$ cup diced celery |
| 2 teaspoons finely chopped onion | $\frac{1}{3}$ cup French dressing |

Drain corn. Combine with all other ingredients. Chill and serve on crisp salad greens. Serves 4.

BLUE RIBBON CRAB SALAD

British Columbia Packers Limited

- | | |
|---|--|
| 1 (6 $\frac{1}{2}$ -ounce) can Clover Leaf
Crab Meat, drained and
broken up | $\frac{1}{4}$ cup mayonnaise, boiled dressing
or low-calorie dressing |
| $\frac{1}{2}$ cup chopped celery | Hard-cooked eggs, sliced |
| | Tomato wedges |

Combine crab meat with chopped celery. Moisten with mayonnaise, boiled dressing or low-calorie dressing. Mound onto chilled salad plates. Garnish with egg halves and tomato wedges. Makes two generous servings. (Double or triple recipe to suit your needs.)

MACARONI CRAB MEAT SALAD

Catelli Food Products Limited

- | | |
|--|--------------------------------|
| 8 ounces ready-cut Catelli
Macaroni | 1 cup celery, chopped |
| 1 can crab meat | 6 tomatoes, peeled and chopped |
| 1 cup stuffed olives, chopped | 1 cup cheese, cut in bits |
| 1 green pepper, chopped | French dressing |

Cook macaroni, drain, rinse, and cool. When cool, mix all ingredients with macaroni, moisten with French dressing, and season. Cover a large platter with crisp lettuce, arrange the salad on it, garnish with radishes and serve. Serves 8.

FRUIT SALAD DRESSING

General Foods, Ltd.

- | | |
|---|--|
| 1 package Old Fashion French
Dressing Mix for salads | $\frac{1}{4}$ cup mayonnaise |
| Vinegar | $\frac{1}{4}$ cup sour cream |
| Water | 1 teaspoon grenadine OR
maraschino cherry |
| Oil | juice (optional) |
| 1 $\frac{3}{4}$ cup of the mixed salad
dressing, above | |

Combine dressing mix, vinegar, water and oil as directed on the bottle or package.

Combine all ingredients in mixing bowl or jar. Mix until smooth. Serve with your favorite fruit salad. Makes $\frac{3}{4}$ cup.

JELLIED VEGETABLE SALAD

Pepsi-Cola Company of Canada, Limited

- | | |
|--|--------------------------------------|
| 1 $\frac{1}{2}$ teaspoons plain gelatine | $\frac{1}{2}$ cup diced celery |
| $\frac{1}{4}$ cup cold water | $\frac{1}{2}$ cup shredded pineapple |
| $\frac{1}{4}$ cup boiling water | $\frac{3}{4}$ cup shredded carrots |
| 1 (10-ounce) bottle of Pepsi-Cola | $\frac{1}{4}$ cup shredded cabbage |
| 1 tablespoon lime juice | |

Soften gelatine in cold water, add boiling water, lime juice and Pepsi-Cola. Set in freezer until it begins to set. Add celery, pineapple, cabbage and carrots well mixed together. Pour into mold. Chill until set.

GRAPEFRUIT CRESS SALAD

General Foods Limited

- | | |
|--|--|
| 1 envelope Lemon D-Zerta | $\frac{1}{4}$ cup coarsely cut water cress
or celery leaves |
| Dash of salt | $\frac{1}{2}$ teaspoon drained chopped
pimento |
| $\frac{1}{2}$ cup boiling water | |
| $\frac{1}{2}$ cup cold water | |
| 4 sections drained unsweetened
grapefruit | |

Dissolve D-Zerta and salt in boiling water. Add cold water and chill in freezer until slightly thickened. Fold in grapefruit sections, cut in half, water cress and pimento. Divide evenly into two individual molds. Chill until set. Serve on crisp salad greens with dressing, if allowed on diet. Makes 2 servings, about $\frac{1}{2}$ cup each.

JELLIED FRUIT SALAD

Pepsi-Cola Company of Canada, Limited

- | | |
|--|------------------------------------|
| 1 $\frac{1}{2}$ tablespoons plain gelatine | $\frac{1}{2}$ cup seedless raisins |
| $\frac{1}{4}$ cup cold water | 1 banana, thinly sliced |
| $\frac{1}{4}$ cup boiling water | 1 orange, sliced |
| 1 (10-ounce) bottle of Pepsi-Cola | Lettuce and mayonnaise |
| $\frac{1}{4}$ cup lime juice | |

Soften gelatine in cold water. Stir in the boiling water. Add Pepsi-Cola. Set in the freezer until it begins to thicken. Add fruits and lime juices. Pour into mold and chill until set. Unmold on lettuce. Serve with mayonnaise.

desserts



AMBROSIA TAPIOCA CREAM

General Foods, Ltd.

- | | |
|-----------------------------|---|
| 1 egg white | 2 tablespoons sugar |
| 2 tablespoons sugar | $\frac{1}{2}$ teaspoon vanilla |
| 1 egg yolk | $\frac{1}{2}$ cup sliced or diced banana |
| 2 cups milk | $\frac{1}{2}$ cup diced orange sections,
sweetened |
| 3 tablespoons Minit Tapioca | $\frac{1}{2}$ cup Baker's Angel Flake
Coconut |
| $\frac{1}{8}$ teaspoon salt | |

Beat the egg white until foamy. Add 2 tablespoons sugar and continue beating with egg beater until meringue stands in soft peaks. Set aside.

Mix egg yolk, milk, Minit Tapioca, salt, and 2 tablespoons sugar in saucepan. Cook and stir over medium heat until mixture comes to a full boil (5 to 8 minutes). Pour a small amount of hot mixture gradually into meringue, blending well. Quickly stir in remaining tapioca mixture. Add vanilla. Cool 10 minutes in refrigerator. Combine banana, orange, and coconut; fold into cooled pudding and chill in freezer 15 minutes. Makes 6 servings.

BLUEBERRY COBBLER

General Mills (Canada) Ltd.

- | | |
|---|---------------------------------|
| 2 (11-ounce) packages frozen
blueberries | $\frac{1}{2}$ teaspoon cinnamon |
| 2 tablespoons Bisquick | $\frac{3}{4}$ cup water |
| $\frac{3}{4}$ cup sugar | 1 tablespoon lemon juice |

Heat oven to 425 deg. F. (hot). Partially thaw fruit. Mix ingredients in 10 x 6 x 1 $\frac{1}{2}$ -inch oblong or 8-inch square baking dish. (Bisquick will not dissolve until baked.) Top with Short Pie Dough (recipe below). Bake 25 minutes. Serve warm with cream. 6 servings.

SHORT PIE DOUGH

- | | |
|-------------------------------|-----------------------------|
| 1 cup Bisquick | 3 tablespoons boiling water |
| $\frac{1}{4}$ cup soft butter | |

Add boiling water to Bisquick and butter. Stir vigorously with fork until dough forms a ball and cleans the bowl. Dough will be puffy and soft. Divide into 6 parts. Press with hands into 6 rounds (3 to 4 inches across) and lay on top of fruit mixture.

FRUIT COCKTAIL MAGNOLIAS

California Packing Corporation

- | | |
|--|---|
| 1 can (1 pound, 14 ounces)
Del Monte Brand Fruit Cocktail | 1 $\frac{2}{3}$ cups sifted flour |
| $\frac{1}{2}$ cup (2 or 3) eggs | 1 tablespoon sugar |
| 2 tablespoons melted butter
or margarine | $\frac{3}{4}$ teaspoon salt |
| | 2 cups melted shortening or
oil for frying |

Drain fruit cocktail. Beat eggs till light and fluffy; add melted butter, then flour, sugar, salt. Mix into smooth stiff dough. Form into roll 6 inches long; with sharp knife, cut in 12 half-inch slices. Roll each slice into thin 4-inch circle on well-floured surface. Make 8 slashes in each, from outer edge toward centre, leaving a centre the size of a quarter. Dampen centres of 6 circles with water, place a second circle on each, pressing centres together. Slip 1 "flower" at a time into hot fat (375 deg. F.) in a 6 to 8-inch saucepan. Hold down centre with end of a wooden spoon till just golden brown underneath. Turn over carefully to finish browning. Remove from fat; drain; cool. Heap fruit cocktail in centre; top with whipped or ice cream, or sherbet, if desired. Serves 6.

INSTANT PUDDING CHARLOTTE RUSSE

General Foods, Ltd.

- | | |
|---------------------|---|
| 1 egg white | 1 package Jell-O Vanilla
Instant Pudding |
| 2 tablespoons sugar | 10 to 12 ladyfingers |
| 2 cups cold milk | $\frac{1}{2}$ cup sherry |

Beat egg white until foamy throughout, add sugar gradually, and continue beating until meringue will stand in peaks. Pour milk into mixing bowl. Add pudding mix and beat with egg beater 1 minute, or until well mixed. Let stand 2 minutes. Then fold into meringue, blending well. Line mold with ladyfingers. Soak with the sherry. Pour pudding over the soaked ladyfingers. Chill 20 minutes before serving. Makes 6 servings.

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DESSERTS

WHEATFLAT LEFT PUDDING

Artificially Flavored Wheat (Canada) Ltd.

2 cups prepared wheatflats
1 cup brown sugar
1/2 cup cream

1/2 cup prepared wheatflats
1/2 cup brown sugar
1/2 cup cream

Prepare wheatflats as directed. Add 1 cup brown sugar and 1/2 cup cream. Cook in 1/2 cup water. Stir until mixture is thick. Add 1/2 cup cream. Cook 5 to 10 minutes.

FRUIT SHORTCAKE

Home E. Canada Supermarket Ltd.

Top layer of wheatflats with cream. Layer with whipped cream and top with a layer of fruit. Sprinkle with sugar and bake in 350 deg. F. oven for 15 minutes. Serve with fruit and cream.

CAKE JAMIE

Home E. Canada Supermarket Ltd.

1 cup prepared wheatflats
1/2 cup brown sugar
1/2 cup cream

1/2 cup prepared wheatflats
1/2 cup brown sugar
1/2 cup cream

Prepare wheatflats as directed. Add 1/2 cup brown sugar and 1/2 cup cream. Cook in 1/2 cup water. Stir until mixture is thick. Add 1/2 cup cream. Cook 5 to 10 minutes.



MISS JAMIE
Home E. Canada

BUTTERSCOTCH PEACH CREAM

Artificially Flavored Wheat (Canada) Ltd.

1 package butterscotch
pudding
1/2 cup milk
1/2 cup cream

1/2 cup whipping cream
1/2 cup milk
1/2 cup cream

Prepare butterscotch pudding according to package directions. Add 1/2 cup milk and 1/2 cup cream. Cook in 1/2 cup water. Stir until mixture is thick. Add 1/2 cup cream. Cook 5 to 10 minutes.

ICE PEACH MELBA

Milko Products

1/2 cup prepared wheatflats
1/2 cup brown sugar
1/2 cup cream

1/2 cup prepared wheatflats
1/2 cup brown sugar
1/2 cup cream

In saucepan combine rice, milk, bring to boil, boil gently, loosely covered, 10 to 15 minutes. Boiling rice occasionally with fork. Remove from heat. Add sugar, salt, spices, cook 5 minutes. Chill in ice-cube tray 15 minutes watching in that mixture (don't freeze). Fold into Whipped Topping.

In each of 6 sherbet glasses pile 1 peach slice, 2 tablespoons rice mixture, 2 tablespoons sliced strawberries, 1 tablespoon rice mixture, 2 peach slices. Refrigerate. Garnish each with Whipped Topping and a whole strawberry. Makes 6 servings.

Whipped Topping

1/2 cup ice-cold water
1/2 cup Instant Milk
2 tablespoons granulated sugar

1/2 teaspoon vanilla extract
1 tablespoon lemon or
grapefruit juice

Pour ice water into chilled bowl and add instant Milk. Beat with rotary beater or electric mixer until mixture begins to whip. Add juice, sugar and flavoring. Whip until stiff. Makes 2 cups.

COCONUT CREAM ALMOND PUDDING

Cream of Wheat (Canada) Ltd.

1 cup milk
1/2 cup Enriched Quick Cream
of Wheat
1/2 teaspoon salt

1/2 cup sugar
2 eggs, beaten
1/2 teaspoon almond extract
1/2 cup desiccated coconut

Heat milk, not to boiling. Gradually stir in Enriched Quick Cream of Wheat, the 1/2 teaspoon salt, 1/2 cup sugar. Stir over low heat while it thickens. Continue cooking 4 minutes. Stir a little of this hot Cream of Wheat into 2 beaten eggs, then return egg mixture to pan and cook 1 minute more, stirring constantly. Remove from heat, stir in almond extract and coconut. Pour into oiled individual custard cups. Chill in freezer 15 to 20 minutes. Unmold and serve with sweetened whipped cream or any fruit sauce.

BUTTERSCOTCH SLICES

Home E. Canada Supermarket Ltd.

Combine 1 package butterscotch pudding mix with 1/2 cup milk. Cook according to package directions. Chill. Divide 30 thin discolorated cookies into 6 stacks. Spread chilled pudding between cookies in each stack. Chill and top with Reddy Wip to serve.



MISS JAMIE
Home E. Canada

FRUIT TOPPED WHEAT MOLE

Cream of Wheat (Canada) Ltd.

1 cup milk
1/2 cup brown sugar
1/2 cup cream

1/2 cup Cream of Wheat
1/2 cup brown sugar
1/2 cup cream

Combine and heat together milk, salt and white sugar. Stir in Cream of Wheat. Cook until thick. Add 1/2 cup brown sugar. Put a heaping tablespoon of strained fruit in bottom of 6 greased custard cups. Cover with Cream of Wheat mixture and chill in freezer 15 to 20 minutes. Unmold and serve with custard sauce.

BAKED BUTTERSCOTCH MALT PUDDING

A. Weider Ltd.

1/2 cup sifted cake and pastry
flour
1/2 cup brown sugar
1/2 cup malted milk
1/2 cup sugar
1/2 cup hard butter or margarine
1 egg, well beaten

1/2 cup milk
1/2 cup brown sugar
1/2 cup malted milk
1/2 cup water or milk
2 tablespoons corn syrup
2 teaspoons vinegar

Sift and measure the flour, baking powder, salt and sugar into a bowl. Cut the butter in with a pastry blender. Stir in the egg and milk mixture together. Batter will be lumpy. Spread the batter in a greased 8x8-inch pan. Mix remaining ingredients together, and pour over the top. Bake at 400 deg. F. for 20 to 25 minutes. Serve with whipped cream or whole cream. Serves 6.

RASPBERRY SLICES

E. D. Smith & Sons, Limited

1/2 cup all-purpose flour
1/2 cup minute or instant rolled
oats
1/2 cup brown sugar
1/2 teaspoon soda

1 teaspoon salt
1/2 cup shortening
1 teaspoon vanilla
1 can E. D. Smith's Raspberry
Pie Filling

Combine all dry ingredients in a large bowl. Using a pastry blender, cut the shortening into the dry ingredients until all is like fine corn meal. Add vanilla. Press all but one cup of this mixture into a large shallow buttered pan. Place the contents of the can of pie filling on the mixture and spread evenly. Sprinkle with crumbs evenly over the filling.

Bake at 375 degrees for 30 minutes or until lightly browned. Cut in large slices as dessert when cold, or in squares for tea.



MISS JAMIE
Home E. Canada

GINGER PUMPKIN PARFAIT

Standard Brands Limited

1/2 cup gingersnap crumbs
3 tablespoons chopped
walnuts
1/2 cups cold milk
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 teaspoon salt
1/2 teaspoon ginger

1/4 teaspoon baking soda
1/4 cup canned pumpkin
(solid pack)
1 package Royal Instant
Butterscotch Pudding, or
Royal Instant Caramel
Pudding

Combine gingersnap crumbs and chopped walnuts. Pour milk into deep mixing bowl; add cinnamon, nutmeg, salt, ginger, baking soda; beat with egg beater or electric mixer until well mixed, about 1 minute. Add pumpkin and contents of 1 package Royal Pudding, stirring constantly to keep mixture smooth. Beat again with egg beater or electric mixer until well mixed. In parfait glasses alternate layers of pudding and crumb mixture. If desired top with whipped cream.

BAKED BANANAS WITH ORANGE SAUCE

Sunkist Growers

1/2 cup sugar
2 tablespoons lemon juice
2 tablespoons orange juice

6 bananas
2 California oranges, peeled
and sliced
1 tablespoon butter

Combine sugar and lemon juice, simmer 3 minutes, stirring constantly; add orange juice and mix well. Peel bananas, cut in half lengthwise, place in buttered baking dish. Peel and slice oranges into cartwheels. Arrange on top of bananas. Top with fruit sauce and dot with butter. Bake in hot oven (400 deg. F.) for 15 minutes. Serve hot or cold. Serves 6.

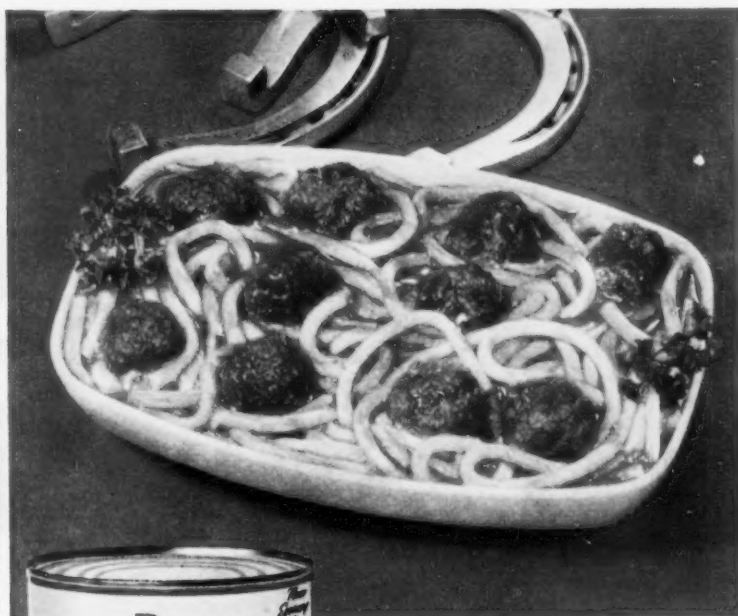
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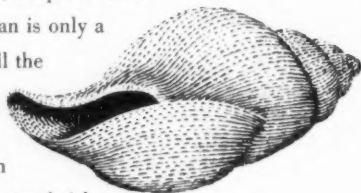


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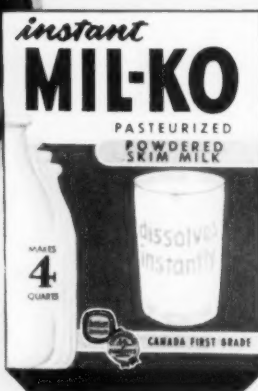


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DESSERTS



HELEN STEWART
Home Economist

PEPPERMINT CUPCAKES

Shirriff-Horsey Corporation Ltd.

1 package Shirriff Chocolate Cake Mix 1 teaspoon Shirriff Peppermint Extract
9 ounces milk

Prepare chocolate cake, following directions on package, using fresh, whole milk. Add Shirriff Peppermint Extract in final mixing. Pour into greased muffin tins and bake at 350 deg. F. for 20 minutes. Serve with Fresh Lime Sauce.

FRESH LIME SAUCE

1 (6-ounce) tin Horsey Frozen Limeade 1½ tablespoons water
1½ tablespoons cornstarch 2 tablespoons butter

Heat frozen limeade in a saucepan. Blend cornstarch with water; stir into hot fruit juice and cook over low heat, stirring constantly, until clear and thick. Add butter and serve hot over peppermint cupcakes.

NOTE: Sugar may be added, to taste.

APPLE SNOW

Canada Vinegars Limited

3 egg whites 1 teaspoon cornstarch
¾ cup Allen's Apple Juice Powdered sugar

Beat egg whites until stiff. Cook apple juice and cornstarch until slightly thickened. Sweeten to taste. Add gradually to egg whites and continue beating. Pile lightly in glass serving dishes. Decorate with colored jelly.

SHREDDED WHEAT SHORTCAKE

Nabisco Foods Ltd.

6 Nabisco Shredded Wheat biscuits ½ teaspoon cinnamon
¾ cup hot water ¼ teaspoon grated lemon rind
3 tablespoons butter or margarine 3 cups fresh peaches
3 tablespoons sugar Vanilla ice cream

Start oven 400 deg. F. Crush in centre of Shredded Wheat biscuits, leaving sides intact and place biscuits on greased baking sheet. Mix hot water, butter, sugar, cinnamon and grated lemon rind together and heat, stirring constantly, until butter and sugar are melted. Carefully spoon over Shredded Wheat biscuits. Bake for 10 minutes. Cool. When ready to serve, place biscuits on serving dishes. Spoon peaches over biscuits. Top with a spoonful of vanilla ice cream. Makes 6 servings.



EILEEN CAMPSALL
Home Economist

LADY BORDEN ALASKAS

The Borden Company, Limited

1 pint Lady Borden Strawberry Ice Cream 1 cup Borden's Whipping Cream
4 cake rounds; 3½ inches in diameter and 1 inch thick 1½ tablespoons sugar
½ cup coconut, lightly browned

Remove strawberry ice cream from its round container; cut into 4 slices. Place ice cream on top of cake rounds. Whip cream and fold in sugar; completely cover cake and ice cream with sweetened whipped cream. Swirl the surface with back of a spoon and sprinkle with coconut. Place on individual paper doilies and store in freezing compartment until serving time.

APRICOT FLOATING ISLAND

Mead Johnson & Company of Canada, Limited

¾ cup Pablum Rice Cereal 1 egg white
1 cup cold water 1 tablespoon lemon juice
¾ cup sweetened condensed milk 4 tablespoons granulated sugar
1 teaspoon vanilla 2/3 cup Pablum Rice Cereal
2 egg yolks 1 cup apricot nectar

CUSTARD SAUCE

Mix Pablum Rice Cereal and cold water with a fork. Stir in sweetened condensed milk, then vanilla and lastly the egg yolks. Mix well. If the custard sauce is thicker than desired, add about ¼ cup more water and mix. Divide into 6 or 8 sherbets.

APRICOT WHIP

Beat egg white until foamy. Add the lemon juice and continue beating until stiff. Add sugar by tablespoonfuls, beating well after each addition. Using a fork, mix the Pablum Rice Cereal and the apricot nectar. Fold apricot mixture into beaten egg white. Do not overmix. Allow the apricot mixture to ripple through the egg white. Place about 1/3 cup of the apricot whip in the centre of each dish of custard sauce. Chill for 20 minutes. This is best served the same day.

LEMON FRUITED PUDDI-CAKE

Chr. Hansen's of Canada, Ltd.

1 package Lemon
Hansen's Puddi-
cake Dessert Mix 1 cup sliced canned
or fresh peaches
2/3 cup milk
1 1/4 cups water

Preheat oven to 450 deg. F. Place peaches in bottom of 8-inch baking dish. Use glass or metal dish at least 1 1/2 inches deep. Empty contents of large bag of Puddi-Cake Mix into a mixing bowl. Add milk. Mix about 1 minute. (Mixture may be stiff and lumpy.) Spread batter evenly in baking dish over peaches. Sprinkle contents of small bag of mix evenly over batter. Then pour water on top. *Do not stir.* Bake in 450 deg. F. oven for 20 to 25 minutes. Puddi-Cake is best served hot.

CHOCOLATE COFFEE PARFAIT

Standard Brands Limited

3/4 cup heavy cream 2 cups chilled milk
1/2 teaspoons 1 package Royal
Instant Chase &
Sanborn Coffee Pudding
1 1/2 tablespoons
sugar

Whip cream, coffee and sugar together until stiff. Pour milk into a deep, 1-quart mixing bowl and empty chocolate pudding on top of milk. Beat with a rotary beater (or electric mixer at slow speed) until smooth, about 1 minute. Alternate layers of pudding and whipped cream mixture in parfait glasses.

SPICY CHOCOLATE BREAD PUDDING

Nestlé (Canada) Ltd.

1 cup soft bread 1/2 cup milk
crumbs 2 tablespoons
1/2 cup Nestlé's butter
Semi-Sweet Chocolate Morsels 1/2 teaspoon cin-
namon
1 cup sugar 1/4 teaspoon ginger
1 1/2 cups milk 1/4 teaspoon salt
1 egg

Combine bread crumbs, Chocolate Morsels, sugar and milk in top of double boiler and cook until smooth. Add remaining ingredients and beat well. Continue cooking, stirring constantly, until mixture thickens, about 10 minutes. Turn into greased 8-inch-square baking dish. Bake at 350 deg. F. for 20 minutes. Cool and serve with cream.

GINGER APRICOT FLUFF SQUARES

Peak Frean Company

2 cups crushed 2 egg yolks,
Peak Frean's slightly beaten
Ginger Crisp 2 egg whites
Biscuits 1/4 cup fine sugar
1/2 cup melted but- 1 cup diced,
ter or margarine drained apricots
2 tablespoons corn- 1/4 cup finely chop-
starch ped ginger
1 cup apricot juice

Combine crushed biscuits with the melted margarine. Sprinkle 1/4 cups of the mixture over the bottom of a greased 8x8-inch pan. Mix cornstarch and apricot juice together in a saucepan. Cook until thick. Stir a little of the mixture into the egg yolks and return to the saucepan. Cook 1 minute longer. Remove from heat. Beat egg whites until stiff. Add the sugar gradually and beat again. Fold in the apricot juice mixture then the apricots and ginger. Spread over the crumbs in the pan, and top with remaining crumb mixture. Set in freezer for 20 minutes.

B.C. APPLES

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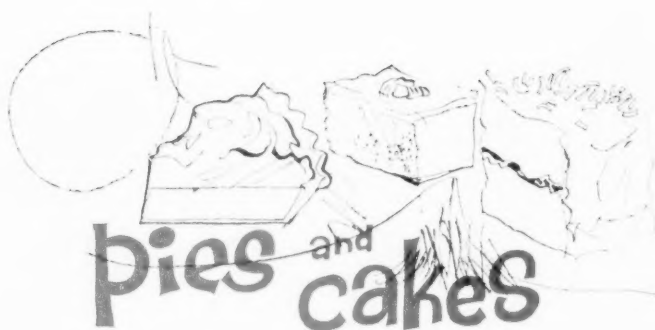


CRUNCHY BREAD STICKS

1. Measure into a cup
 $\frac{3}{4}$ cup boiling water
Stir in
1 tablespoon granulated sugar
1 teaspoon salt
3 tablespoons shortening
Cool to lukewarm
2. Meantime, measure into large bowl
 $\frac{1}{2}$ cup lukewarm water
Stir in
1 teaspoon granulated sugar
Sprinkle with contents of
1 envelope Fleischmann's
Active Dry Yeast
Let stand 10 minutes, THEN stir well.
Stir in lukewarm shortening mixture.
Stir in
2 cups once-sifted all-purpose
flour
Work in an additional
 $\frac{1}{4}$ cups (about) once-sifted
all-purpose flour
3. Turn out on floured board and knead

until smooth and elastic. Place in greased bowl. Grease top. Cover. Let rise in a warm place, free from draft, until doubled in bulk—about 1 hour.

4. Punch down dough, fold over, then cover and let rise until doubled in bulk—about 30 minutes. Punch down dough and knead until smooth. Halve dough; divide each half into 16 pieces. Form each piece, using hands, into a pencil-slim roll about 15 inches long. Place rolls, about 1 inch apart, in parallel rows on ungreased cookie sheets, sprinkled lightly with cornmeal. Let rise, uncovered, until about half-doubled in bulk—about 15 minutes. Brush with cold water and let rise until double the original size—about 20 minutes. Meantime, place a broad shallow pan half-filled with hot water in oven; heat oven to 425° (hot). Remove pan and bake bread sticks in steam-filled oven 10 minutes. Quickly brush with cold water and continue to bake 10 minutes longer. Cool on cake racks. Yield—32 bread sticks.



BAVARIAN GINGER CREAM PIE Peak Frean (Canada) Ltd.

- | | |
|--|--|
| 1 package instant vanilla pudding
made with $\frac{1}{2}$ cups milk | $\frac{1}{4}$ cup chopped candied ginger |
| $\frac{1}{2}$ cups crushed Peak Frean's
Ginger Crisp Biscuits | 2 sliced bananas |
| $\frac{1}{2}$ cup melted butter or
margarine | 2 teaspoons lemon juice |

Prepare vanilla pudding according to package directions. Mix crushed biscuits and melted butter together and spread half on bottom of a greased 9-inch pie pan. Fold candied ginger and sliced bananas sprinkled with lemon juice into the cooled pudding. Pour the mixture over the crumbs in the pan and cover with remaining crumb mixture. Chill in freezer for 20 minutes. Cut in wedges. Serve with marshmallow ice cream sauce.

FRENCH CHOCOLATE MINT PIE The Ogilvie Flour Mills Co. Limited

- | | |
|-----------------------------------|---|
| 1 baked 9-inch pastry shell | 2 squares melted unsweetened
chocolate |
| $\frac{1}{4}$ pound butter | 6 drops oil of peppermint or |
| $\frac{1}{2}$ cups powdered sugar | 1 teaspoon peppermint extract |
| 2 eggs | |

PASTRY SHELL:

Take one of the separate bags in a package of Ogilvie Pie Crust Mix. Pour contents of bag into bowl. Add three to four tablespoons of water. Mix very lightly. Divide dough into two equal parts. Roll out on floured surface. Fit into two 9-inch oven glass pie plates. (Make up two shells at the same time as they are so handy to use up.) Trim pastry to 1 inch of edge of pie plate; fold under. Pinch edge to make even fluted, standing rim. Prick bottom and sides of pie with tines of a fork and bake in a very hot oven (450 deg. F.) 15 minutes.

When shell is cool, cream butter and sugar together. Beat eggs well and beat into first mixture. Add melted chocolate. Mix thoroughly. Add peppermint and beat until light and fluffy. Put into pastry shell and let set in refrigerator. The success of this dessert is in the beating; beat thoroughly and the mixture will be light and fluffy. Perfect for an electric mixer.

BANANA SPLIT PIE Canada Packers Limited

PASTRY

- | | |
|--------------------------------|---------------------------------------|
| 1 cup sifted all-purpose flour | $\frac{1}{2}$ cup Domestic Shortening |
| $\frac{1}{2}$ teaspoon salt | 3 to 4 tablespoons cold milk |

FILLING

- | | |
|---------------------------------------|--|
| $\frac{1}{2}$ cup Domestic Shortening | 1 tablespoon lemon juice |
| $\frac{1}{2}$ cups sifted icing sugar | 1 square semi-sweet chocolate,
grated |
| 2 Maple Leaf eggs | $\frac{1}{4}$ cup chopped walnuts |
| 1 teaspoon vanilla | |
| 3 medium-sized ripe bananas | |

Sift together flour and salt. Cut in Domestic until the consistency of coarse corn meal. Add milk, a tablespoon at a time. Work into a ball. Roll out to fit a 9-inch pie plate. Prick with fork. Bake in hot oven (450 deg. F.) until delicately browned, 8 to 10 minutes.

Cream Domestic and add icing sugar gradually, beating until light and fluffy. Add eggs, one at a time, beating 3 minutes (after each addition) at medium speed of electric mixer or 450 strokes by hand. Blend in vanilla. Peel and slice 2 bananas. Sprinkle with lemon juice. Fold in bananas and chocolate. Turn into cooled pie shell. Sprinkle with walnuts. For speedy chilling place in freezing compartment 20 minutes. Just before serving, peel and slice remaining banana and arrange on top of pie.

FRENCH FRUIT TARTS Canadian Cannery Limited

Drain syrup from a can of Aylmer Fancy Peach Halves. Soften white cream cheese with a little of this syrup; spread in baked tart shells. Fill tart shells with Aylmer Peach Halves. Glaze with $\frac{1}{2}$ cup crabapple jelly heated with 1 tablespoon water until melted.

CHOCOLATE NUT PIE SHELL

Fry-Cadbury Ltd.

$\frac{1}{2}$ cup shortening	$1\frac{1}{4}$ cups sifted all-purpose flour
$\frac{1}{2}$ teaspoons Fry's cocoa	$\frac{1}{2}$ teaspoon salt
$\frac{1}{2}$ tablespoons boiling water	3 tablespoons chopped walnuts
$\frac{1}{2}$ teaspoon milk	

Place shortening in a bowl. Mix cocoa with the boiling water. Pour over the shortening, add the milk and whip with a large fork until a smooth, thick mixture is formed.

Sift flour and salt into the whipped mixture. Blend into a dough; work with tips of fingers until mixture is smooth.

Roll between two 12-inch squares of wax paper cut in a circle, peel off top paper. Sprinkle the chopped nuts over the pastry leaving a 1-inch border without nuts. Re-cover with the paper. Gently roll the nuts into the dough. Peel off the top paper.

Invert pastry into a 9-inch pie pan. Remove second paper. Fit pastry into the pan. Flute the rim. Prick shell all over with fork. Bake at 425 deg. F. for 12 to 15 minutes. Cool and fill with ready-mix pudding or chocolate sponge mixture or orange chiffon pie or ice cream.

MINUTE MAGIC PASTRY

St. Lawrence Starch Company, Limited

Sift together:

DOUBLE CRUST	SINGLE CRUST
$2\frac{1}{2}$ cups sifted pastry flour or 2 cups sifted all-purpose flour	$1\frac{1}{4}$ cups sifted pastry flour or 1 cup sifted all-purpose flour
1 teaspoon salt	$\frac{1}{2}$ teaspoon salt

Combine and add to dry ingredients:

$\frac{1}{2}$ cup St. Lawrence Corn Oil	$\frac{1}{4}$ cup St. Lawrence Corn Oil
$\frac{1}{4}$ cup water	2 tablespoons water

Mix gently with a fork until dry ingredients are moist. Place dough on a sheet of wax paper, sealed to the working surface by dampening the table lightly (this prevents the paper from slipping during the rolling). Cover the dough with a second sheet of wax paper, and with a rolling pin roll the dough out to fit pie pan. Peel off top layer of wax paper. Place pie pan over pastry and invert so the pie dough is evenly placed in the pan. Pull off the wax paper, and trim. Bake single crust in a hot oven 450 deg. F. for 10 to 12 minutes or until a light golden brown. If you are making a double-crust pie, bake in a moderately hot oven 425 deg. F. for 40 to 45 minutes.

RUM NUT TARTS

St. Lawrence Starch Company, Limited

1 recipe Minute Magic Pastry
(double-crust quantity)

$\frac{1}{2}$ pound nuts, walnuts or pecans	1 cup brown sugar
$\frac{1}{4}$ cup raisins	1 teaspoon rum flavoring
1 cup Bee Hive Golden Corn Syrup	

Heat oven to 500 deg. F. Line 12 medium-sized tart pans with pastry rounds. Bake in very hot oven for 10 minutes. Remove from oven. Reduce heat to 375 deg. F.

Combine all ingredients. Fill slightly cooled baked tart shells. Place in moderately hot oven for 5 minutes. Remove from tins. Makes 12 tarts.

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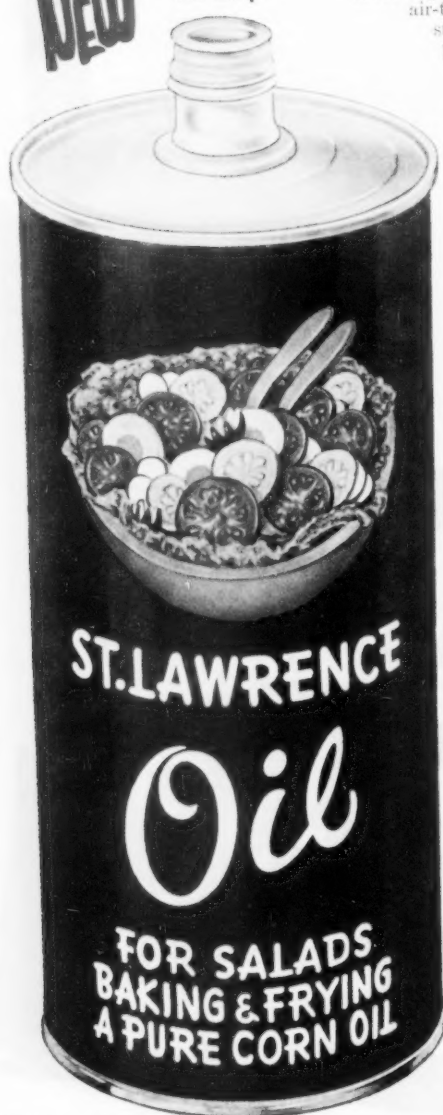
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Easy Pouring
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St. Lawrence Starch
Company Limited,
Port Credit, Ontario.

THE ST. LAWRENCE STARCH COMPANY LIMITED—Makers of Bee Hive Syrup,
Durham Corn Starch and Ivory Laundry Starch (Blue & White)

PIES



BARBARA JARVIS
Home Economist

CHERRY PIE MINIATURES

Stafford Foods Limited

1 (20-ounce) tin Stafford's Cherry Pie Filling	$\frac{1}{2}$ cup sugar (fine)
$\frac{3}{4}$ cup flour, sifted	Pinch of salt
$\frac{1}{2}$ cup shortening	$\frac{1}{4}$ teaspoon nutmeg
	Butter

Divide cherry pie filling into six individual bake dishes. Sprinkle each portion with $\frac{1}{4}$ teaspoon of grated nutmeg. Rub shortening into sifted flour and salt, until the mix resembles fine bread crumbs. Stir in sugar and divide dry mix between six dishes and sprinkle over the cherry pie filling. Do not press down. Dot with shavings of butter and bake at 450 deg. F. for 10 minutes, then reduce oven temperature to 350 deg. F. and bake for a further 20 minutes. Serve with vanilla ice cream or whipped cream topped with a cherry.

MRS. PARKER'S OVALTINE BUTTER TARTS

A. Wander Ltd.

12 large unbaked pastry-lined tart pans	$\frac{1}{2}$ teaspoon vanilla
$\frac{1}{4}$ cup melted butter or margarine	2 teaspoons vinegar or lemon juice
$\frac{3}{4}$ cup firmly packed brown sugar	$\frac{1}{2}$ cup Ovaltine (chocolate)
2 tablespoons corn syrup	2 tablespoons cream or evaporated milk
1 egg, well beaten	$\frac{1}{2}$ teaspoon nutmeg or cinnamon
$\frac{1}{4}$ teaspoon salt	$\frac{3}{4}$ cup washed raisins or currants

Sprinkle raisins in the bottoms of the pastry-lined tart pans. Mix the remaining ingredients together and spoon over the raisins, filling each tart $\frac{3}{4}$ full. Bake in a preheated oven of 425 deg. F. for 10 minutes, reduce heat to 350 deg. F. and bake 10 to 15 minutes longer. Cool before removing from pans.

SOUTHERN CHESS TARTS

General Mills (Canada) Ltd.

Pastry for 2-crust pie, using Betty Crocker Homogenized Pie Crust Mix	1 egg
$\frac{1}{2}$ cup brown sugar (packed)	1 tablespoon milk
$\frac{1}{4}$ cup granulated sugar	$\frac{1}{2}$ teaspoon vanilla
2 teaspoons flour	$\frac{1}{4}$ cup butter, melted
	$\frac{1}{2}$ cup pecans or walnuts

Heat oven to 425 deg. F. (hot). Roll out pastry and cut into twenty-four $3\frac{1}{2}$ - to 4-inch rounds. Line 24 tiny tart pans with pastry. Mix sugar and flour. Beat in thoroughly egg, milk, vanilla and butter. Fold in nuts. Put a scant tablespoon of mixture in each tart. Bake until set, 15 to 20 minutes.



GERTRUDE
AUSTIN
Consumer Service

LEMON-WHIRL-A-PIE

Sunkist Growers

1 (9-inch) crumb crust	1 tablespoon grated lemon peel
$\frac{1}{2}$ cup fresh lemon juice	1 cup whipping cream
1 can (1 $\frac{1}{2}$ cups) chilled sweetened condensed milk	1 cup orange chunks (about 2 oranges)

Blend fresh lemon juice into condensed milk. Stir in lemon peel. Beat cream until stiff and blend into lemon juice mixture. Fold in orange chunks. Turn into crumb crust and chill in freezer until set, about 20 minutes.

CRUMB CRUST

$\frac{1}{2}$ cup butter, melted	4 cups cornflakes
$\frac{1}{4}$ cup sugar	

Measure cornflakes into a plastic bag; crush with glass or rolling pin. Turn crumbs into a 9-inch pie plate; stir in sugar and melted butter. Press mixture against sides and bottom of plate. Chill.

PEANUT BUTTER JELLY TARTS

Shirriff-Horsey Corporation Ltd.

Pastry for tart shells	1 egg
Shirriff Crabapple Jelly	$\frac{1}{2}$ cup coconut
$\frac{1}{2}$ cup brown sugar	$\frac{1}{2}$ teaspoon Shirriff Vanilla Extract
1 tablespoon peanut butter	

Line tart shells with pastry. Place $\frac{1}{2}$ teaspoon crabapple jelly in each shell. Mix the brown sugar, peanut butter, egg, coconut and vanilla together; fill tarts with this mixture. Bake at 450 deg. F. for 15 minutes. Makes one dozen tarts.

LEMON MACAROON TORTE

General Mills (Canada) Ltd.

1 package Betty Crocker Yellow Cake Mix
 $\frac{1}{4}$ cup soft shortening
 1 medium egg
 2 tablespoons water
 1 cup shredded coconut
 1 package lemon pie filling mix
 1 cup whipping cream, whipped

Heat oven to 350 deg. F. (moderate). Grease an oblong pan, 13 x 9½ x 2 inches, or two 9-inch square pans. Mix with hand all ingredients except lemon filling and cream. Squeeze with fingers until dough is moist enough to hold together. With hand, pat out in pan. Bake 15 to 20 minutes, until light golden. Pour lemon filling over cooled crust. Serve with whipped cream. Makes 18 to 24 servings.

CHOCOLATE MERINGUE CAKE

Christie, Brown & Co. Ltd.

1 package (6 ounces) chocolate pieces
 3 egg whites
 1 cup sifted confectioner's sugar
 10 Christie's Premium Soda Crackers, coarsely rolled
 $\frac{1}{2}$ teaspoon vanilla
 1 pint vanilla ice cream

Melt chocolate over hot water. Beat egg whites until stiff but not dry, gradually add sugar. Continue beating until stiff and satiny. Fold in the Premium Soda Cracker crumbs, chocolate and vanilla. Divide mixture in half; pour onto heavy brown paper, and form into two 8-inch circles. Bake in moderate oven (350 deg. F.) 12 minutes. When cool, wet bottom of brown paper and peel off. Fill with ice cream.

BANANA LAYER CAKE

United Fruit Company

2½ cups sifted cake flour
 $\frac{1}{4}$ cups sugar
 2½ teaspoons baking powder
 $\frac{1}{2}$ teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cups mashed ripe bananas (4 to 5 bananas)
 2 eggs
 1 teaspoon vanilla

Sift together flour, sugar, baking powder, soda and salt into large mixing bowl. Add shortening, $\frac{1}{2}$ cup of the bananas and the eggs. Beat 2 minutes at slow to medium speed with electric mixer or 2 minutes by hand. Scrape down bowl and beater or spoon frequently during mixing. Add remaining 1 cup bananas and vanilla. Turn into two well-greased, 8-inch, layer cake pans. Bake in a moderate oven, 375 deg. F., about 25 minutes, or until layers are done.

CHRISTMAS DATE CUPCAKES

Campbell Soup Company Ltd.

½ cup butter or shortening
 $\frac{3}{4}$ cup sugar
 1 egg beaten
 $\frac{1}{4}$ cups sifted cake flour
 2 teaspoons baking powder
 $\frac{1}{4}$ teaspoon soda
 $\frac{1}{2}$ teaspoon cinnamon
 $\frac{1}{4}$ cups (1 can) Campbell's Condensed Tomato Soup
 1 cup finely chopped dates

Cream shortening; add sugar gradually and cream well. Stir in beaten egg. Sift flour with baking powder, soda and spices; dust dates with a small amount of dry ingredients. Add sifted dry ingredients alternately with soup to butter-sugar mixture. Stir in dates. Pour into greased and floured muffin pans. Bake in a moderate oven (350 deg. F.) for about 25 minutes. Top with a thin icing made with about 2 cups of icing sugar, to which chopped nuts have been added. Yield: approximately two dozen.

Look what you and your Magic can create!



EASY - MIX LAYER CAKE

$\frac{7}{8}$ cup shortening
 3 cups once-sifted pastry flour or 2½ cups once-sifted all-purpose flour
 $\frac{3}{4}$ teaspoon salt
 2 cups fine granulated sugar
 $1\frac{1}{8}$ cups milk
 $1\frac{1}{2}$ teaspoons vanilla
 3 unbeaten eggs
 4½ teaspoons Magic Baking Powder

Note: Have all ingredients at room temperature.

Measure shortening into mixing bowl; sift flour, Magic Baking Powder, salt and sugar over shortening. Stir in milk until blended, then beat 300 strokes or 2 minutes by hand or with electric mixer at medium speed. Add vanilla and eggs; beat another 300 strokes or 2 minutes. Turn into 3 greased 8-inch round layer cake pans, lined in the bottom with greased waxed paper. Bake in a moderately hot oven, 375°, about ½ hour. Let cakes stand in pans 10 minutes, then turn out on cake coolers and remove waxed paper. Fill and frost cold cakes as desired.

Drum Cake: To make as pictured, fill and frost the layer cake with a white butter-type icing. Use red ring candies as candle holders and to hold red "straws" used to lace drum.

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including
NEW LEMON!**
Try them all!

Made by the makers of
JELL-O Desserts

CAKES

PINEAPPLE TEA CAKE

St. Lawrence Starch Company, Limited

Baking time: 20 minutes

Yield: 10 cupcakes

$\frac{1}{4}$ cup St. Lawrence Corn Oil

$\frac{1}{2}$ cup pineapple bits

$\frac{1}{2}$ cup Bee Hive Golden Corn Syrup

10 maraschino cherries

Heat oven to 350 deg. F. Mix together with a fork corn oil and corn syrup. To each of 10 glass oven custard cups add 4 pineapple bits and one maraschino cherry cut into quarters. Add 1 tablespoon of corn-syrup mixture to each cup.

CAKE TOPPING

$\frac{1}{2}$ package (2 cups) white cake mix

$\frac{1}{4}$ cup water

2 teaspoons St. Lawrence Corn Oil

$\frac{1}{4}$ cup pineapple juice

1 egg white

To cake mix add corn oil and water. Beat one minute. Add egg white. Beat one minute. Add pineapple juice. Beat one minute.

Add about 2 tablespoons of batter to each custard cup. Bake at 350 deg. F. for 15 to 20 minutes.

Allow to cool two minutes. Loosen cakes with knife. Turn out upside down. Serve as is or top with a dab of whipped cream.



RITA MARTIN
Home Service

VELVET ORANGE CAKE

Robin Hood Flour Mills Limited

$1\frac{1}{2}$ cups sifted Velvet Cake & Pastry Flour

1 tablespoon grated orange rind

1 cup granulated sugar

$\frac{1}{2}$ cup orange juice

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ teaspoon lemon extract

$\frac{1}{2}$ teaspoon baking soda

1 teaspoon baking powder

$\frac{1}{2}$ cup softened butter or shortening

2 eggs, unbeaten

Preheat oven to moderate, 350 deg. F. Grease well and lightly flour two 8-inch layer pans, or line bottom with waxed paper.

Sift flour, sugar, salt and soda into mixing bowl. Add softened butter, orange rind and juice and lemon extract.

Beat vigorously for 2 minutes (150 strokes per minute by hand, or low speed with electric mixer).

Stir in baking powder. Add eggs and beat 2 minutes. Pour into layer pans. Bake 25 to 30 minutes. Let stand 5 minutes. Turn out.

Fill and frost with orange icing when cold.

ORANGE ICING

2 cups sifted icing sugar

$\frac{1}{2}$ teaspoon grated orange rind

2 tablespoons butter

3 tablespoons orange juice

$\frac{1}{4}$ teaspoon lemon extract

Cream butter until fluffy. Add lemon extract and orange rind. Add sifted icing sugar alternately with orange juice. Beat until creamy and smooth.

LEMON CUPCAKES

Lever Bros. Limited

Yield: about $1\frac{1}{2}$ dozen cupcakes

2 cups once-sifted pastry flour or

$\frac{2}{3}$ cup Good Luck Margarine

$1\frac{1}{2}$ cups once-sifted all-purpose flour

1 cup fine granulated sugar

$2\frac{1}{2}$ teaspoons baking powder

2 eggs

$\frac{1}{2}$ teaspoon salt

1 teaspoon grated lemon rind

$\frac{1}{8}$ teaspoon ground mace

$\frac{3}{4}$ cup milk

$\frac{1}{2}$ teaspoon vanilla

Brush about 18 cupcake pans with soft Good Luck Margarine or line with paper cupcake liners. Preheat oven to 375 deg. F. (moderately hot).

Measure pastry or all-purpose flour, baking powder, salt and mace into sifter.

Cream Good Luck Margarine; gradually blend in sugar. Add eggs, one at a time, beating in well after each addition. Stir in lemon rind.

Combine milk and vanilla. Add dry ingredients to creamed mixture alternately with flavored milk, combining well after each addition.

Spoon batter into prepared muffin pans. Bake in preheated oven about 20 minutes. Cool on cake racks and spread with your favorite lemon butter icing.

MARMALADE RAISIN UPSIDE-DOWN CUPCAKES

Robin Hood Flour Mills Limited

1 packet ($\frac{1}{2}$ package) Robin Hood Family Size White Cake Mix

$\frac{1}{3}$ cup raisins

$\frac{1}{4}$ cup butter

$\frac{3}{4}$ cup marmalade

Mix cake mix according to package directions. Grease 12 muffin tins and place 1 teaspoon butter, 1 teaspoon raisins and 1 tablespoon marmalade in each. Fill two-thirds full with cake batter. Bake in moderate oven, 375 deg. F. for 25 minutes. Invert pan on cake rack placed on waxed paper and leave one minute. Remove pan.

CHOCOLATE LUNCH-BOX CUPCAKES

Mil-Ko Products Limited

$\frac{1}{2}$ cup butter or margarine	$\frac{1}{2}$ cup cocoa
$\frac{1}{2}$ cups brown sugar	1 teaspoon baking soda
$\frac{1}{2}$ teaspoons vanilla	$\frac{1}{2}$ teaspoon salt
2 eggs beaten until fluffy	4 tablespoons instant powdered Mil-Ko
2 cups sifted flour	1 cup water plus 1 tablespoon vinegar

Cream butter until fluffy. Add sugar gradually and beat well after each addition. Add beaten eggs and vanilla and mix well. Sift together sifted flour, cocoa, soda, salt and instant powdered Mil-Ko. Add sifted dry ingredients alternately with water to creamed mixture. Blend well. Place large paper baking cups in muffin tins. Fill cups half full of cake batter and bake 20 to 25 minutes at 350 deg. F. Makes about 24. Frost.

SPECIAL BUTTER ICING

$2\frac{1}{2}$ cups sifted icing sugar	1 tablespoon sifted flour
4 tablespoons instant powdered Mil-Ko	$\frac{1}{4}$ teaspoon salt
1 tablespoon soft butter	1 teaspoon vanilla
	4 to 5 tablespoons warm water

Cream butter; sift in dry ingredients. Add vanilla and water, just enough to spread. Beat until fluffy.

APPLESAUCE CUPCAKES

Swift Canadian Co. Limited

Preheat oven. Line 24 muffin tins with paper cup liners or Jewel lightly. Have all ingredients at room temperature.

$\frac{1}{2}$ cup Jewel Shortening	1 teaspoon baking soda
2 cups sifted cake flour	$\frac{1}{2}$ teaspoon salt
1 cup sugar	$\frac{1}{2}$ teaspoon cloves
1 Swift's Brookfield Egg	1 teaspoon cinnamon
1 cup applesauce	$\frac{1}{2}$ cup seeded raisins

Cream Jewel. Add sugar, and cream until fluffy. Add egg and beat well. Stir in applesauce. Sift flour with soda, salt and spices. Mix in raisins. Add the flour mixture and beat well. Fill muffin tins two thirds full. Bake at 375 deg. F. for 20 to 22 minutes. Frost as desired.



TEA-BISK JELLY-ROLL

Maple Leaf Milling Co. Limited

ETHEL WHITMAN
Home Service Bureau

3 eggs	$\frac{3}{4}$ cup Monarch Tea-Bisk
$\frac{1}{4}$ teaspoon salt	1 teaspoon vanilla flavoring
$\frac{1}{4}$ cup granulated sugar	

Grease sides and bottom of $10\frac{1}{2} \times 15\frac{1}{2}$ -inch jelly-roll pan. Line with waxed paper and grease again; dust with flour. Beat eggs and salt until thick and creamy. Add sugar gradually, beating after each addition. Blend in Tea-Bisk and vanilla. Spread mixture evenly in prepared pan.

Bake at 350 deg. F. for 10 to 12 minutes, until golden brown. Sprinkle confectioner's sugar on a tea towel. Immediately cake is taken from oven loosen edges and turn out on towel. Remove waxed paper. Roll up in towel to cool. Unroll and fill as desired with a jam or cream filling.



LOOK FOR THE NEW PICTURE PACKAGES

How to make a child chuckle!

CRAZY CLOWN PUDDIN'

Cut 30-40 gumdrops in half; press cut sides against inside of sherbet glasses. Prepare Royal Instant Coconut Cream, Banana Cream or Vanilla Pudding as directed on package. Pour into glasses. Make clown faces with marshmallows, using bits of raisins for eyes, pieces of red gumdrops for nose and mouth. Top each dessert with a spoonful of whipped cream, then put on clown face and gumdrop hat.

Can't you just see the children chuckle when you serve them this "Crazy Clown Puddin' "?

It's quick and easy to make with Royal Instant Puddings. There's no cooking to do. And you make it with fresh, wholesome milk . . . for just pennies a serving.

Try serving smooth, cool and creamy Royal Instant Puddings with sliced fresh fruit, or with raisins, dates and chopped nuts. Delicious! Seven flavors to choose from.



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Blue Bonnet
MARGARINE



NO MESSY MIXING!

Squeeze the color button on the Yellow Quik bag. Knead the bag gently for only two minutes. Your Blue Bonnet is an even golden-yellow all through!



EASY TO RE-MOLD!

While still soft, replace the bag in its original carton. It squares up easily to a neat, attractive shape. Refrigerate until needed.



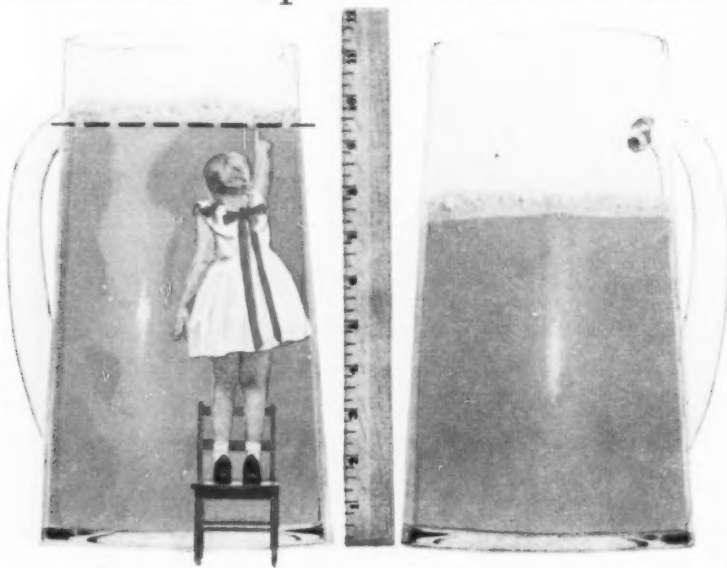
SIMPLY SLICE TO SERVE!

Slice right through bag and margarine. Pliofilm peels off easily, leaving appetizing, colored Blue Bonnet ready to serve.



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cherry peach
pineapple raisin
raspberry
strawberry date

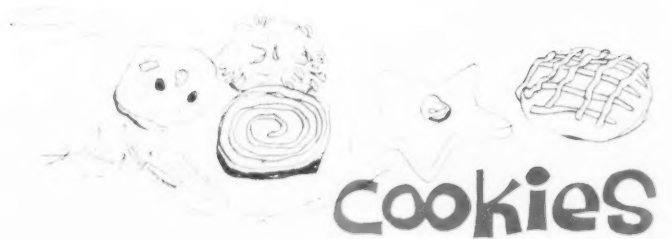
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CRUNCHY SPICE BALLS

Maple Leaf Milling Co. Limited

- | | |
|---|--|
| 1 cup soft butter or margarine | 1 teaspoon cinnamon |
| $\frac{1}{2}$ cup granulated sugar | 2 cups corn flakes or similar cereal (crushed) |
| 2 teaspoons vanilla flavoring | 1 cup finely chopped pecans |
| 2 cups sifted Monarch Cake and Pastry Flour | $\frac{1}{2}$ cup fine granulated sugar |

Preheat oven to 350 deg. F. Blend together butter, sugar and flavoring. Sift together flour and cinnamon. Add with crushed cereal and pecans to butter mixture. Mix well. Shape into small balls. Place on greased baking sheet. Bake at 350 deg. F. for 15 to 18 minutes. While warm, roll in fine granulated sugar. Yield: approximately 7 dozen.

TEATIME CHIPS SHORTBREADS

Van Kirk Chocolate Corporation Limited

- | | |
|---|----------------------------------|
| 1 cup shortening | 2 tablespoons grated orange rind |
| 1 cup granulated sugar | 2 teaspoons vanilla |
| 1 (4-ounce) package cream cheese softened | 2 cups sifted pastry flour |
| 2 eggs | $\frac{1}{2}$ teaspoon salt |
| | 1 (6-ounce) package Chips |

Set oven to 350 deg. F. Cream together shortening, sugar and cheese. Add eggs, orange rind and vanilla. Beat well. Sift together flour and salt, add to creamed mixture, mixing well. Stir in Chips. Drop from teaspoon on lightly greased cookie sheet spaced well apart. Bake for about 12 minutes. Cool slightly before removing from cookie sheet. Yield: 4 dozen cookies.

FROSTED DATE BALLS

Dromedary Kitchen, Nabisco Foods Limited

- | | |
|---|---|
| $1\frac{1}{4}$ cups sifted all-purpose flour | 1 teaspoon vanilla |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{2}$ cup chopped Dromedary Dates |
| $\frac{1}{2}$ cup butter or margarine | $\frac{1}{2}$ cup chopped nuts |
| $\frac{1}{2}$ cup sifted confectioner's sugar | Confectioner's sugar |
| 1 tablespoon milk | |

Combine flour and salt, sift twice. Cream the butter and gradually add sugar. Stir in milk, vanilla and sifted flour. Blend in dates and nuts. Roll in 1-inch balls. Place about 3 inches apart on ungreased baking sheet. Bake in a 300 deg. F. oven about 20 minutes or until set but not brown. While still warm, roll in confectioner's sugar. Makes 3 dozen.

CHOCOLATE DROP COOKIES

Mead Johnson & Company of Canada, Limited

- | | |
|---|---|
| $\frac{1}{4}$ cup butter or margarine | 2 teaspoons baking powder |
| $\frac{1}{2}$ cup granulated sugar | Dash of salt |
| 1 egg | 1 tablespoon milk |
| 2 (1-ounce) squares unsweetened chocolate, melted | 1 cup (do not pack) Pablum, Oatmeal, Barley, Rice or Mixed Cereal |
| $\frac{1}{2}$ teaspoon vanilla | |
| $\frac{1}{2}$ cup all-purpose flour | |

Cream butter and sugar, adding sugar gradually. Add egg, melted chocolate and vanilla and mix well. Sift flour with baking powder and salt and add to batter. Stir in the milk and lastly the Pablum cereal. Drop by teaspoonfuls on a greased cookie sheet. Bake in a 325 deg. F. oven for 15 minutes. Makes about 25 cookies.



MARY LEE TAYLOR
Home Economist

APRICOT COCONUT PATTIES

Pet Milk Co. (Canada) Ltd.

Time: 20 minutes, no cooking

- | | |
|--|---|
| $\frac{1}{4}$ cup butter or margarine | $\frac{1}{2}$ cup canned flaked or shredded coconut |
| 2 tablespoons orange juice | 1 cup dried apricots, cut in pieces |
| 2 cups sifted powdered fruit sugar | |
| $\frac{3}{4}$ cup Pet Instant Skim Milk Powder | |

Melt butter or margarine in saucepan. Remove from heat and mix in orange juice. Mix the powdered fruit sugar with the Pet Instant Skim Milk Powder. Stir the dry mixture into the liquids, $\frac{1}{2}$ cup at a time, until smooth and creamy. If mixture seems dry add a few drops of water. Mix in the coconut and apricots. With two teaspoons drop onto waxed paper to form patties $1\frac{1}{2}$ inches across. Makes 3 dozen.

SHORTBREAD COOKIES

St. Lawrence Starch Company, Limited

1 cup butter 1½ cups pastry
1 cup yellow sugar flour
1 cup St. Lawrence 1 cup Durham Corn
Corn Oil Starch

Cream butter, add sugar and cream until smooth. Add corn oil and beat until smoothly blended. Add sifted pastry flour and sifted cornstarch. Combine thoroughly with as few strokes as possible.

Drop the batter from a teaspoon onto lightly oiled baking sheets. Or chill for 1 hour, roll into balls and press with a fork onto lightly oiled baking sheets.

Bake in a moderate oven, 350 deg. F., for 10 to 12 minutes. Cool for 5 minutes before removing from pans. Makes 4 dozen cookies.

For Chocolate Shortbread Cookies add 2 tablespoons of cocoa to the batter.

QUICK CHOCOLATE DROPS

Dairy Farmers of Canada

1 cup rolled oats ½ cup butter
1 cup shredded ½ cup milk
coconut 2 cups sugar
6 tablespoons cocoa ½ teaspoon vanilla

In large bowl, thoroughly mix rolled oats, coconut and cocoa. Heat butter, milk and sugar together in a saucepan until almost to boiling point, but do not boil. Then pour over dry mixture. Add vanilla. Stir well and drop by spoonfuls on buttered wax paper. Chill until firm. Makes 3 dozen.

TOASTED ALMOND SHORTBREADS

Lever Bros. Limited

½ cup finely chopped blanched almonds 2¼ cups (about) once-sifted pastry flour or
½ pound Good Luck Margarine 2¼ cups (about) once-sifted all-purpose flour
½ cup fruit sugar
1 teaspoon almond extract

Preheat oven to 300 deg. F. (slow). Prepare almonds and spread in a cake pan. Bake in preheated oven, stirring occasionally, until delicately golden. Cool.

Cream Good Luck Margarine until soft; blend in sugar and almond extract. Work in sufficient pastry or all-purpose flour to make a stiff dough. Mix in cooled toasted almonds.

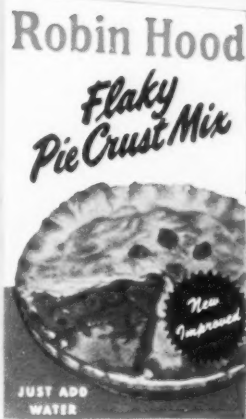
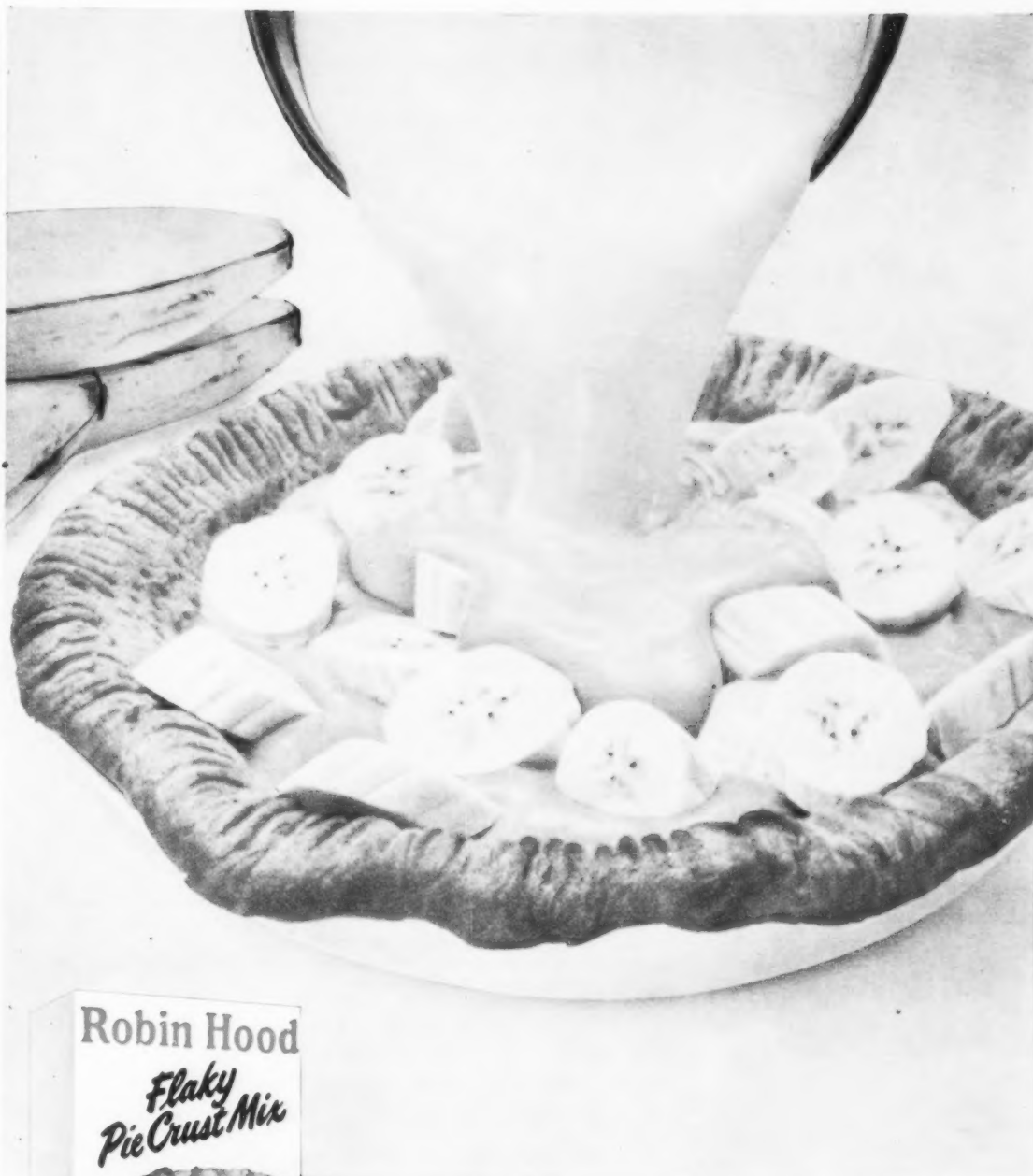
Turn dough out on floured board; roll out to ¼-inch thickness and cut into rounds with a floured 2-inch cookie cutter. Arrange, slightly apart, on ungreased cookie sheets.

Bake in preheated oven until cookies are set and very delicately colored—about 20 minutes. Cool on cake racks. Store shortbreads in a closely covered tin. Makes 3½ dozen.

HALF-MOONS

Maple Leaf Milling Co. Limited

Preheat oven to 350 deg. F. Add 2½ tablespoons cold water to 1 package Monarch Date Square Mix. Work in thoroughly with a fork until mixture leaves sides of bowl and forms a ball. Turn mixture out onto floured board and roll to ⅛-inch thickness. Cut circles with 3-inch cookie cutter. Place 1 teaspoon of date filling, included in package on ½ of circle. Fold other half over, seal edge and prick top surface with a fork. Place on greased cookie sheet. Bake 350 deg. F. for 12 to 15 minutes. Makes 14 to 16 half-moons.



Banana Cream Pie—quick as 1-2-3! Make it with Robin Hood Flaky Pie Crust Mix and Vanilla Pie Filling.

BANANA CREAM PIE

was never this easy!

each package makes four pie shells — lightest, flakiest you ever tasted!

- 1 Make pie shell with Robin Hood Flaky Pie Crust Mix, following the easy package directions.
- 2 Cool slightly. Add sliced bananas, and pour in vanilla pie filling.
- 3 Enjoy the most wonderful-tasting pie you ever set a fork to!

(P.S. The secret of your golden-cruled, melting tender pastry is in the ingredients. You just can't miss with Robin Hood Mixes — we guarantee it.)

Robin Hood

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AMAZING POURING DEVICE

ON EACH BOTTLE
OF THE SAUCE

NO DRIP
NO SQUIRT
NO WASTE



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TO YOUR MEAL

**LEA &
PERRINS**

THE ORIGINAL

WORCESTERSHIRE SAUCE



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COOKIES

CHOCOLATE REFRIGERATOR COOKIES

Robin Hood Flour Mills Limited

1 package Robin Hood Chocolate Cake Mix
1 egg, beaten
1/4 cup butter, melted
1 teaspoon vanilla
1/2 cup walnuts, finely chopped

Combine first four ingredients and mix until smooth. Stir in walnuts. Form into cylinders by rolling back and forth in waxed paper. Chill until firm enough to slice. (If dough is too soft to roll in waxed paper, chill in bowl for 1/2 to 1 hour first.) Cut in 1/8-inch slices or thinner for a crisper cookie, and place on greased baking sheets. Bake in moderate oven, 375 deg. F. for 9 to 10 minutes. Loosen from pan immediately and allow to cool slightly before removing to wire rack.



KAY KELLOGG
Home Economist

PEANUT BUTTER CRISPS

Kellogg Company of Canada Limited

4 cups Kellogg's Corn Flakes
1 cup soft butter or margarine
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar
1 egg
1 teaspoon vanilla flavoring
1 1/2 cups sifted flour
Shelled whole peanuts

Crush Corn Flakes into fine crumbs.

Blend butter and peanut butter; blend in sugars. Add egg and vanilla and beat well. Stir in flour, mixing thoroughly.

Shape dough into small balls; roll in Corn Flakes crumbs. Place on greased baking sheets. Press one half peanut into each ball.

Bake in moderate oven (350 deg. F.) about 15 minutes. Yield: about 4 dozen cookies, 2 inches in diameter.

CHILDREN'S FAVORITE CHOCOLATE COOKIES

William Neilson Limited

1/2 pound shortening (1 cup)
1/2 cup white sugar
1/2 cup brown sugar
1 beaten egg
1 cup and 2 tablespoons flour
1/4 cup Neilson's Jersey Cocoa
1/2 teaspoon baking soda
1 cup coconut
Vanilla to taste

Cream shortening, add gradually sugars and then beaten egg. Cream well together. Sift and measure flour. Sift together with cocoa and soda. Add to first mixture. Add coconut and vanilla.

Drop off teaspoon onto a greased cookie sheet. Bake in 350 deg. F. oven for 6 minutes. Yields 3 dozen cookies.

MELTING MOMENTS

The Canada Starch Company Limited

1/2 cup butter or shortening
1/4 cup icing sugar
1/4 teaspoon vanilla
1/2 cup Casco Potato Flour
1/2 cup sifted all-purpose flour

Cream butter until soft, then add icing sugar, blending well; stir in vanilla. Sift together Casco Potato Flour and all-purpose flour; add to butter mixture. Mix with a spoon until smooth and well blended. Shape into balls about 1 inch in diameter. Place on ungreased cookie sheet; flatten with lightly floured fork. Bake in moderate oven (350 deg. F.) 20 minutes or until lightly browned. Yield: 3 dozen.



SALLY HENRY
Home Economist

MARGENE CHOCOLATE FINGERS

Canada Packers Limited

1/4 pound Margene Margarine
1/2 cup brown sugar
1 square unsweetened chocolate
1 Maple Leaf egg, slightly beaten
1/2 pound graham wafers, broken
3/4 cup walnuts, coarsely chopped
1 teaspoon vanilla

Melt Margene, brown sugar and chocolate in double boiler. Mix in Maple Leaf egg and continue cooking for one minute. Add graham wafers, walnuts and vanilla. Combine until mixture is smooth and glossy. Press into an 8-inch-square pan lined with foil. Frost with Vanilla Icing. Allow to set in refrigerator for about one hour. (For speedy setting, place in freezing compartment for 15 minutes.) Cut in squares for serving. Makes about 3 dozen squares.

VANILLA ICING

1/4 cup Margene Margarine
2 1/2 to 3 cups sifted icing sugar
2 tablespoons milk
2 tablespoons lemon juice
1 teaspoon vanilla

Cream Margene and 2 cups icing sugar. Gradually beat in milk and lemon juice. Beat until fluffy and smooth. Add sufficient or remaining icing sugar to give a good spreading consistency. Blend in vanilla.

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CITRUS 'N' SEED COOKIES

Abbott Laboratories

1/2 cup shortening
2 tablespoons Sucaryl
or 16
tablets, crushed
1/2 teaspoon vanilla
1/2 cup orange juice
2 tablespoons
coarsely grated
orange rind

1/2 teaspoon anise
seed
1 cup sifted flour
1/4 teaspoon baking
powder
1/4 teaspoon salt

Cream shortening. Mix Sucaryl with, or dissolve in, vanilla and orange juice. Add orange rind and anise seed. Sift the dry ingredients together and add alternately with the liquid to the shortening. Shape dough into a roll and wrap in waxed paper. Chill until firm. Cut in thin slices and place on an ungreased cookie sheet. Bake in a hot oven (400 deg. F.) 12 to 15 minutes. Makes 30 cookies.

SWEDISH STRIPS

Swift Canadian Co. Limited

1 cup Jewel Short-
ening
1 cup brown sugar,
packed
1 Swift's Brookfield
Egg
1 teaspoon vanilla
1/2 teaspoon salt
2 1/4 cups sifted cake
flour
1/2 cup jam
2 tablespoons icing
sugar
1/2 cup nuts, finely
chopped

Cream Jewel and sugar until light and fluffy. Add egg, vanilla and salt and mix well. Add flour and combine. Place cookie batter on ungreased cookie sheet 12x15 inches and roll with rolling pin to 1/4-inch thickness. Bake in a moderate oven. While cookie is still hot, spread thinly with jam and dust with icing sugar. Sprinkle with nuts. Press surface gently with a flat knife or spatula so that nuts will stick to cookie. Cut immediately into 1x3-inch strips. Baking temperature 350 deg. F. Baking time: 15 minutes. Yield: 5 dozen strips.

GINGER PUFFS

Barbados Fancy Molasses Company Ltd.

1/2 cup Pure
Barbados Fancy
Molasses
1/2 cup sugar
1/4 cup butter melted
1 1/4 cups flour
1 teaspoon soda
1/2 teaspoon ginger
1/4 teaspoon cloves
1/4 teaspoon
cinnamon
1/2 teaspoon salt
1/2 cup boiling
water
1 egg unbeaten

Mix all dry ingredients, add to molasses, sugar and butter. Then add boiling water and drop in egg last. Give a few turns with beater and put into greased patty pans to bake, about 10 to 15 minutes in hot oven (400 deg. F.).

CHIPITS BANANA COOKIES

Van Kirk Chocolate Corporation Limited

1 cup mashed, ripe
bananas
2 1/4 cups sifted all-
purpose flour
1/2 cup shortening
1 cup granulated
sugar
1/2 teaspoon salt
1/4 teaspoon baking
soda
1 teaspoon vanilla
2 eggs
1 (6-ounce) package
Chipits

Preheat oven to 400 deg. F. Sift together and set aside dry ingredients. Cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla and Chipits. Add dry ingredients and then bananas. Drop by teaspoonfuls, well apart, onto greased cookie sheet, bake for 12 to 15 minutes. Yield: 5 dozen.



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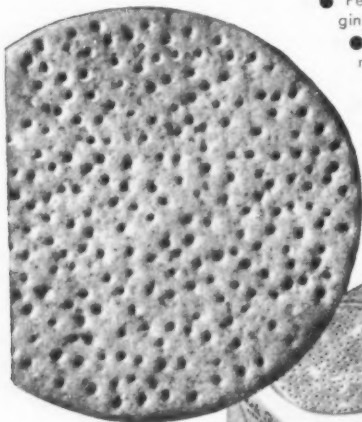


GINGER CRISP

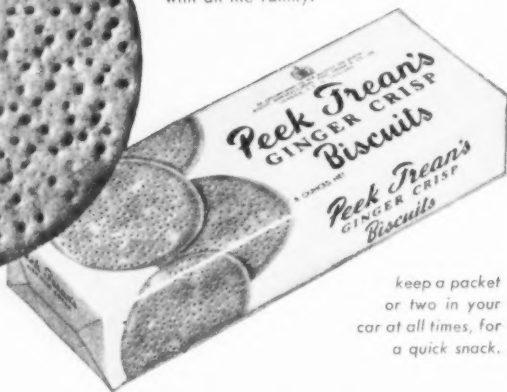
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breads

CHEESE ROLLS

The Canada Starch Company Limited

$\frac{1}{2}$ cups all-purpose flour
 $\frac{1}{2}$ cup Casco Potato Flour
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{2}$ cup butter or margarine

$\frac{1}{2}$ cup finely grated cheese
2 egg yolks
3 tablespoons milk
Grated cheese

Mix and sift together dry ingredients. Add butter, grated cheese and egg yolks; mix until well blended and crumbly. Stir in milk; cut in rounds ($\frac{1}{4}$ x 2 inches).

Dip each round in grated cheese; place on baking sheet. Bake in hot oven (425 deg. F.) for 10 minutes or until golden brown. Yield: 5 dozen small rolls.

EASY-BISK DOUGHNUTS

Robin Hood Flour Mills Limited

Shortening or vegetable oil
4 cups Easy-Bisk
 $\frac{1}{2}$ cup sugar
 $\frac{1}{4}$ teaspoon cinnamon

$\frac{1}{4}$ teaspoon nutmeg
 $\frac{2}{3}$ cup milk
1 teaspoon vanilla
2 eggs, beaten

Heat shortening or vegetable oil (not lard or dripping) in deep pot to 375 deg. F. (a 1-inch cube of bread will brown in 1 minute). Fat should be 4 inches deep and the pot should be 3 inches higher than the level of the fat. Combine Easy-Bisk, sugar and spices. Stir in milk, vanilla and beaten eggs. Turn onto lightly floured surface and knead 12 times. Roll out to $\frac{1}{2}$ -inch thickness. Cut with a floured cutter. Fry in hot fat until golden brown, about 1 minute each side. Drain on absorbent paper. Shake with sugar in paper bag. Yield: about 2 dozen.

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GRAHAM DESSERT WAFFLES

Christie, Brown and Co. Ltd.

- | | |
|--|-----------------------------|
| 20 Christie's Graham Wafers,
finely rolled (about 1 $\frac{1}{2}$ cups
crumbs) | 2 tablespoons sugar |
| 1 cup chopped pecans | 2 eggs, separated |
| 1 tablespoon baking powder | $\frac{3}{4}$ cup milk |
| $\frac{1}{4}$ teaspoon salt | $\frac{1}{4}$ cup salad oil |
| | 1 pint vanilla ice cream |
| | Chocolate syrup |

Combine Christie's Graham Wafer crumbs, chopped pecans, baking powder, salt and sugar. Slightly beat egg yolks, blend in milk and salad oil. Pour into crumb mixture and stir only enough to moisten dry ingredients. Beat egg whites stiff, but not dry; fold into mixture. Pour into heated waffle iron. Bake until steam stops. Serve waffles piping hot topped with scoops of ice cream and chocolate syrup. Makes 3 four-sectioned waffles.

PECAN WAFFLES

Church & Dwight Ltd.

- | | |
|--------------------------------------|-------------------------------------|
| 2 cups sifted all-purpose flour | 2 eggs, separated |
| 1 teaspoon Coca Brand
Baking Soda | $\frac{1}{4}$ cup vinegar |
| 1 tablespoon sugar | $\frac{1}{4}$ cups sweet milk |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup melted shortening |
| | $\frac{3}{4}$ cup chopped pecans |

Sift flour, baking soda, sugar and salt together. Beat egg yolks, vinegar and milk together. Add dry ingredients, melted shortening and pecans. Stir until batter is smooth. Beat egg whites until stiff but not dry, and fold into batter. Pour batter on heated iron to about one inch of edge. Bake at once. Bake 3 to 4 minutes or until waffles stop steaming. Serve with butter and syrup. Makes 6 to 7 waffles.

MINCEMEAT PECAN BUNS

Crosse & Blackwell, Incorporated

- | | |
|---------------------------|---|
| 2 cups flour | 1 to 1 $\frac{1}{2}$ cups Crosse & Blackwell
Mincemeat |
| 5 teaspoons baking powder | Brown sugar |
| 1 teaspoon salt | Pecan halves |
| 4 tablespoons shortening | |
| $\frac{1}{2}$ cup milk | |

Mix and sift together the flour, baking powder and salt. Work in shortening with pastry cutter. Add milk. Mix thoroughly and pat out on floured board to $\frac{1}{4}$ -inch thickness. Brush with melted butter and spread with Crosse & Blackwell Mincemeat. Roll as a jelly roll. Cut in 1-inch slices and place in a cake pan which has been heavily coated with butter, sprinkled with brown sugar and pecan halves. Bake at 450 deg. F. for 20 minutes. Remove from pan and serve, pecanside up.

OLD-FASHIONED MOLASSES CRULLERS

Crosby Molasses Co. Ltd.

- | | |
|-------------------------------------|---------------------------|
| 2 tablespoons shortening | $\frac{1}{2}$ cup milk |
| $\frac{1}{2}$ cup sugar | 3 teaspoons baking powder |
| 1 egg | 2 cups flour |
| $\frac{1}{2}$ cup Crosby's Molasses | |

Cream the shortening and sugar, add the beaten egg, the liquid, then the dry ingredients sifted together. Roll out on board. Cut in narrow strips or in small diamonds. Fry as doughnuts.

FRUIT-TOPPED ROLLS

Pillsbury Mills, Inc.

Open 1 package Pillsbury Quick Cinnamon Rolls. Place scrollside down on greased baking sheet. Press centre of rolls down slightly; place well-drained cooked apricot halves, prunes, peach or pear slices or pineapple chunks in indentations. Bake in moderate oven (375 deg. F.) 14 to 16 minutes. Frost while warm, according to package directions. Makes 8.



ANNE PILLSBURY
Home Service

FOR COFFEE CAKE: Prepare rolls in greased 8-inch round layer pan. Bake at 375 deg. F. for 18 to 22 minutes. Frost.

BLUEBERRY MUFFINS

Heeney Frosted Foods Ltd.

- | | |
|---------------------------------------|---------------------------------|
| 1 cup Zer-O-Pak Blueberries | $\frac{1}{2}$ cup sugar |
| 2 cups sifted flour | 1 egg, beaten |
| $\frac{1}{2}$ teaspoons baking powder | $\frac{3}{4}$ cup milk |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{4}$ cup melted butter |

Sift the flour, then measure and sift again with the baking powder, salt and sugar. Mix egg and milk together and stir into dry ingredients until well blended. Do not beat batter. Add the melted butter and the blueberries. Place in greased muffin tins, filling them about two thirds full. Bake in hot oven (400 deg. F.) for about 25 minutes or until the muffins are nicely browned on top. Makes about 1 dozen large muffins.

CRANBERRY GLAZED BISCUITS

National Cranberry Association

- | | |
|---|-----------------------------------|
| $\frac{1}{4}$ cup chopped nuts | $\frac{1}{4}$ cup brown sugar |
| $\frac{1}{2}$ cup Jellied Cranberry Sauce | 1 package bake-and-serve biscuits |

Heat oven to 425 deg. F. Grease custard cups or muffin tins. Sprinkle a few chopped nuts into bottom of each cup. Crush cranberry sauce with a fork and stir in brown sugar. Put a tablespoon of this mixture in each custard cup. Open package of refrigerated biscuits. Separate. Press a biscuit down into each cup.

Bake at 425 deg. F. for 8 to 10 minutes or until biscuits are nicely browned on top. Remove from oven, let cool for 4 to 5 minutes. Run knife around sides of cups and remove as you would an upside-down cake. If any of the cranberry topping remains in the bottom of the cup, remove with knife and spread back on biscuit. Makes 8 servings.

Enjoy

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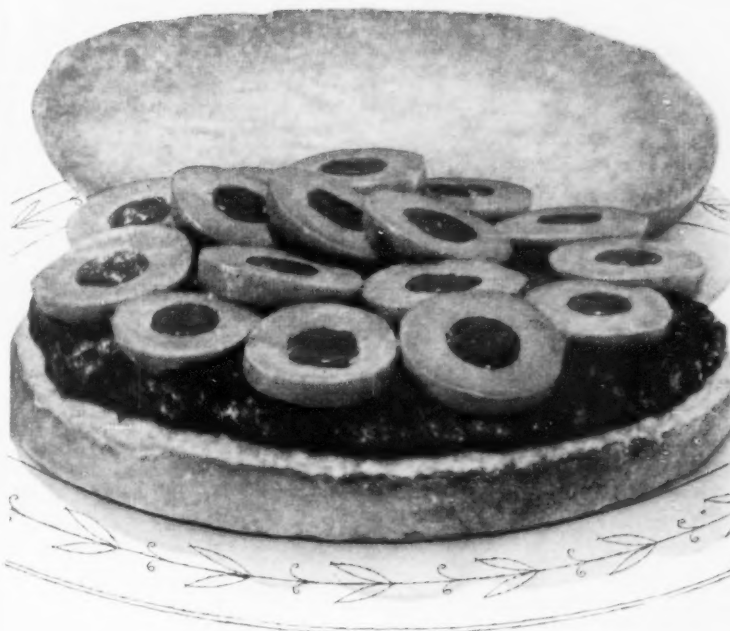


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ONION SNACK ROUNDS

Pillsbury Mills, Inc.

1 package Pillsbury Butter-milk or Sweet-milk Refrigerated Biscuits
2½ cups quartered, sliced onions
(3 to 4 medium)
1 teaspoon salt

2 tablespoons butter or margarine
1 egg
½ cup sour cream
1 teaspoon caraway seed

Combine onions and salt; sauté in butter until tender and golden. Add egg, sour cream and caraway seed; mix well. Press or roll out each biscuit to a 5-inch round on ungreased baking sheet. Spread onion mixture to within about ¼ inch of edge.

Bake in moderately hot oven (400 deg. F.) 10 to 12 minutes. Serve hot as a main dish. Or, cut into small wedges for a snack.

CORN MEAL BREAD

Barbados Fancy Molasses Company Ltd.

2 cups white all-purpose flour
1½ cups graham flour
½ cup corn meal
¾ cup Pure Barbados Fancy Molasses

1 teaspoon soda
2 cups sour milk
1 egg
½ teaspoon salt
Raisins if desired

Mix ingredients well and bake for half an hour in moderate oven about 375 deg. F. Use an 8x8-inch pan.

ORANGE RAISIN MUFFINS

Lake of the Woods Milling Co. Ltd.

2 cups sifted Five Roses Enriched Flour
¾ teaspoon baking soda
½ teaspoon salt
¾ cup sugar
½ cup raisins

1 egg
¾ cup orange juice
½ teaspoon grated orange rind
¾ cup sour milk
¾ cup shortening, melted

Sift together flour, baking soda, salt and sugar; add raisins. Combine well-beaten egg, orange juice, rind, sour milk and melted shortening. Turn wet ingredients into dry ingredients. Mix only until dry ingredients are dampened. Fill greased muffin tins two thirds full. Bake at 425 deg. F. for 25 minutes.

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DZ-37M



FROZEN ORANGE EGG NOG

Minute Maid Corp.

6 eggs, separated
½ cup sugar
1 cup heavy cream, whipped

1 (6-ounce) can Minute Maid Fresh-Frozen Orange Juice (undiluted)
1 quart (4 cups) milk
Cinnamon

Beat egg yolks until thick and light yellow. Beat in sugar gradually. Fold in whipped cream. Stir in undiluted frozen orange juice gradually. 2 tablespoons at a time. Stir in milk. Beat egg whites until stiff but not dry, and fold carefully into mixture. Sprinkle each serving with a little cinnamon. Serves 8 to 10.

WILLIAMSBURG FRUIT PUNCH

T. H. Estabrooks Co. Ltd.

2 quarts strong Red Rose tea (made with 12 tea bags or 12 teaspoons tea)
2 cups lemon juice (strained)
4 cups orange juice (strained)

1½ quarts cranberry or grape juice
2 quarts water
2 cups sugar
1 quart ginger ale

Mix tea, fruit juices, water and sugar and chill. Just before serving add ginger ale and pour over large piece of ice in punch bowl. Makes about two gallons.

BRIDES' PUNCH

Minute Maid Corp.

1 (6-ounce) can
Minute Maid
Fresh-Frozen
Orange Juice
1 (6-ounce) can
Minute Maid
Fresh-Frozen
Pineapple Juice
1 (6-ounce) can
Minute Maid
Fresh-Frozen
Lemonade
1 bottle champagne
4/5 quart

Mix fresh-frozen juices with ice water, following label directions. Blend well and pour into punch bowl. Just before serving add chilled champagne, then float ice mold in centre. Approximately 24 four-ounce servings.

QUIK SODA

Nestlé (Canada) Ltd.

1/2 cup Nestlé's
Quik
1/2 pint softened
vanilla ice cream
1 quart milk
1/2 teaspoon
nutmeg (optional)

Combine and beat all ingredients until foamy with hand or electric beater. Pour in six 8-ounce glasses. Top each with vanilla ice cream. Makes 6 servings.

FROSTED COFFEE HAWAII

T. H. Estabrooks Co. Ltd.

2 cups strong, cold
Red Rose Coffee
1 cup chilled
pineapple juice
1 pint soft coffee
ice cream

Combine ingredients and beat thoroughly with a rotary beater or electric blender until the mixture is smooth and foamy. Pour into tall glasses. Makes 4 to 5 servings.

CAFE TROPICANA

Pan-American Coffee Bureau

4 cups strong,
cold coffee
1 cup light cream
1 teaspoon rum
flavoring
Sparkling water
Simple Syrup

Combine coffee, cream, rum flavoring. Chill. Pour into 6 tall glasses. Fill glasses with ice-cold sparkling water. Stir gently. Sweeten with syrup.

ICED TEA DE LUXE

Tea Council of Canada

3 cups strong tea
1/4 cup lemon juice
1/2 cup orange juice
Sugar to taste
1 pint ginger ale
6 mint sprigs
6 slices orange

Make tea double-strength and pour it over chopped ice or ice cubes. Add lemon and orange juice and as much sugar as desired. Add ginger ale when ready to serve. Serve with ice in tall glasses with a sprig of mint and a slice of orange in each glass.

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RECIPE

GASPÉ CHOWDER

Try this easy recipe made with 4 foods from cans.

1 6-ounce can Evaporated Milk
1 1/2 cups water
1 cup Canned Potatoes, cut in cubes
1 10-ounce can Clams
1 can Tomato Soup
1/4 teaspoon baking soda

Heat milk and water in top of double boiler; add cubed potatoes, and clams. In separate container heat tomato soup and add baking soda. Add tomato to milk mixture slowly, stirring all the while. Serve at once. 6 generous servings.



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HAMILTON, CANADA



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SPANISH GREEN OLIVES

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DRINKS AND CANDIES

KOOL-AID HALLOWEEN PUNCH

General Foods, Ltd.

<i>1 package orange Kool-Aid</i>	<i>Water and ice cubes to make</i>
<i>1 cup sugar</i>	<i>1 1/2 quarts</i>
<i>1/2 cup lemon juice</i>	<i>20 licorice candies/sticks</i>
<i>1 1/2 cups apricot nectar</i>	

Combine Kool-Aid, sugar, lemon juice, apricot nectar, and water and ice cubes. Stir until soft-drink powder and sugar are dissolved. Place a licorice stick in each glass of punch for a stirrer. Makes about 20 servings.

SKI BALL

Tea Council of Canada

<i>1 1/2 teaspoon sugar per serving</i>	<i>1 cinnamon stick</i>
<i>1 thick slice of lemon stick with</i>	<i>muddler per serving</i>
<i>12 cloves per serving</i>	<i>Hot tea</i>

Place sugar, lemon and muddlers in mugs or glasses with handles. Pour hot tea over this and serve at once. (Don't forget the standard tea-making method! Use bubbly boiling water and let tea brew 5 minutes.)

HONEY SPICED TEA

T. H. Estabrooks Co. Ltd.

<i>3 cups freshly boiled hot water</i>	<i>1 cup strained orange juice</i>
<i>4 level tablespoons black Red</i>	<i>1/2 cup lemon juice</i>
<i>Rose tea</i>	<i>2 1/2 to 3 1/4 cup honey</i>
<i>2 level tablespoons whole cloves</i>	

Pour 5 cups boiling water over the tea and cloves; let steep for 5 minutes, strain. Add orange and lemon juices, honey and remaining 3 cups hot water. Stir until honey is thoroughly dissolved.

WINTERGREEN WAFERS

The Cox Gelatine Co. Ltd.

<i>1 teaspoon Cox's Gelatine</i>	<i>Oil of wintergreen</i>
<i>2 teaspoons cold water</i>	<i>Confectioner's sugar</i>
<i>3 teaspoons boiling water</i>	

Soften gelatine in cold water, dissolve in boiling water and strain. Add a few drops of oil of wintergreen and gradually sugar enough to knead. Roll very thin on board dredged with sugar. Shape with small round cutter. Let stand until dry and brittle. For variety, different colorings and flavorings may be used.

PEANUT BUTTER PHANTASIES

Standard Brands Limited

<i>1 package Royal Instant</i>	<i>1 egg white</i>
<i>Vanilla Pudding</i>	<i>3 tablespoons evaporated milk</i>
<i>1 pound (3 3/4 cups) confectioner's</i>	<i>or cream</i>
<i>sugar</i>	<i>Peanut butter</i>
<i>1/2 cup soft Blue Bonnet Margarine</i>	

Empty contents of package of Royal Instant Pudding into a large bowl. Add the confectioner's sugar, margarine, egg white, evaporated milk or cream. Stir with a spoon to mix as well as you can. Then mix with hands about 2 minutes to make a smooth and creamy ball.

Place candy on pastry board. Divide into 2 equal pieces. Press each piece into a narrow oblong about 1 inch thick. Spread each oblong of candy with 2 tablespoons peanut butter. Fold each oblong lengthwise in thirds and press together firmly. Roll back and forth with hands to form a roll about 20 inches long. Cut into pieces about 1/2 inch thick.

You can wrap candy rolls in waxed paper, store in refrigerator and cut pieces as desired.

TAFFY APPLES

B. C. Sugar Refinery

<i>1 dozen apples</i>	<i>Red vegetable coloring</i>
<i>1/2 cup Rogers' Golden Syrup</i>	<i>1/2 teaspoon cinnamon</i>
<i>2 cups granulated sugar</i>	<i>1 teaspoon vanilla</i>
<i>3/4 cup water</i>	<i>Skewers</i>

Place the Rogers' Golden Syrup, sugar and water in a saucepan and stir until dissolved. Cook without stirring till 300 deg. F. is reached or until the mixture is brittle when tested in cold water. Remove from fire, set at once over hot water and add coloring and flavoring, mixing well. Insert skewers in the blossom end of each apple. Hold each apple by the skewer and plunge into the hot syrup. Draw it out quickly and twirl it until the syrup is spread smoothly over the apple. Place with skewer end down through a cake rack and allow to harden without touching anything. Make these apples the day they are to be used.

FUDGE CRISPIES

Chr. Hansen's of Canada, Ltd.

4 tablespoons 1 cup moist
1/2 cup coconut
4 tablespoons 1/2 cup crisp rice
1/2 cup cereal
1 package Chocolate
Junket Quick
Fudge Mix

Have boiling water in lower part of double boiler. Put butter and water into upper part. When butter has melted, add contents of package of Chocolate Junket Quick Fudge Mix. Stir 3 to 4 minutes until glossy. Do not beat. Add coconut and rice cereal. Drop fudge with a teaspoon onto waxed paper. Makes 20 to 25 Fudge Crispies.

MOONSHINE BIFFS

Davis Gelatine (Canada) Ltd.

1/2 envelopes 1 cup icing sugar
Davis Gelatine Essence of vanilla
1 cup water Desiccated coconut
1 cup sugar or icing sugar

Place gelatine in saucepan with water and sugar. Boil for 8 minutes. Cool in refrigerator. Add icing sugar and vanilla essence. Beat until thick and white. Wet a plate or cake tin and pour in the mixture. Let set in freezer. Cut into small squares; roll in desiccated coconut or icing sugar.

MAPLE PECAN CANDY

Standard Brands Limited

1 package Royal 1 egg white
Instant Butter 1 tablespoon
scotch Pudding or evaporated milk
Royal Instant or cream
Caramel Pudding 1 1/2 tablespoons
1 pound (3 3/4 cups) maple flavoring
confectioner's sugar 1/2 cup chopped
1/2 cup soft Blue pecans
Bonnet Margarine Chocolate Jimmies

Empty contents of package of Royal Instant Pudding into a large bowl. Add the confectioner's sugar, margarine, egg white, evaporated milk or cream, maple flavoring and chopped pecans. Stir with a spoon to mix as well as you can. Then mix with hands about 2 minutes to make a smooth and creamy ball. (If candy is sticky let stand about 5 minutes before working with hands.)

Place candy on pastry board. Divide into 2 equal pieces. Roll each piece back and forth with hands to form a roll about 14 inches long. Sprinkle onto waxed paper a quantity of Chocolate Jimmies. Roll each roll back and forth in the Chocolate Jimmies until well coated. Cut into pieces about 1/2 inch thick. Serve cut sides up.

You can wrap candy rolls in waxed paper, store in refrigerator and cut into pieces as desired.



CHATELAIN — OCTOBER 1957

Try this NEW IDEA in Baking!



1. Prepare Five Roses "Mix 'n' Bake" recipe according to directions below . . . enough for a whole week's baking.



2. Store in container on your pantry shelf, use as needed to bake a variety of dishes. DO NOT REFRIGERATE.



3. When you wish to bake, just add milk. Mixing and measuring has all been done. You save time and money!

THE FIVE ROSES

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FIVE ROSES — Canada's Most Respected Name in Baking



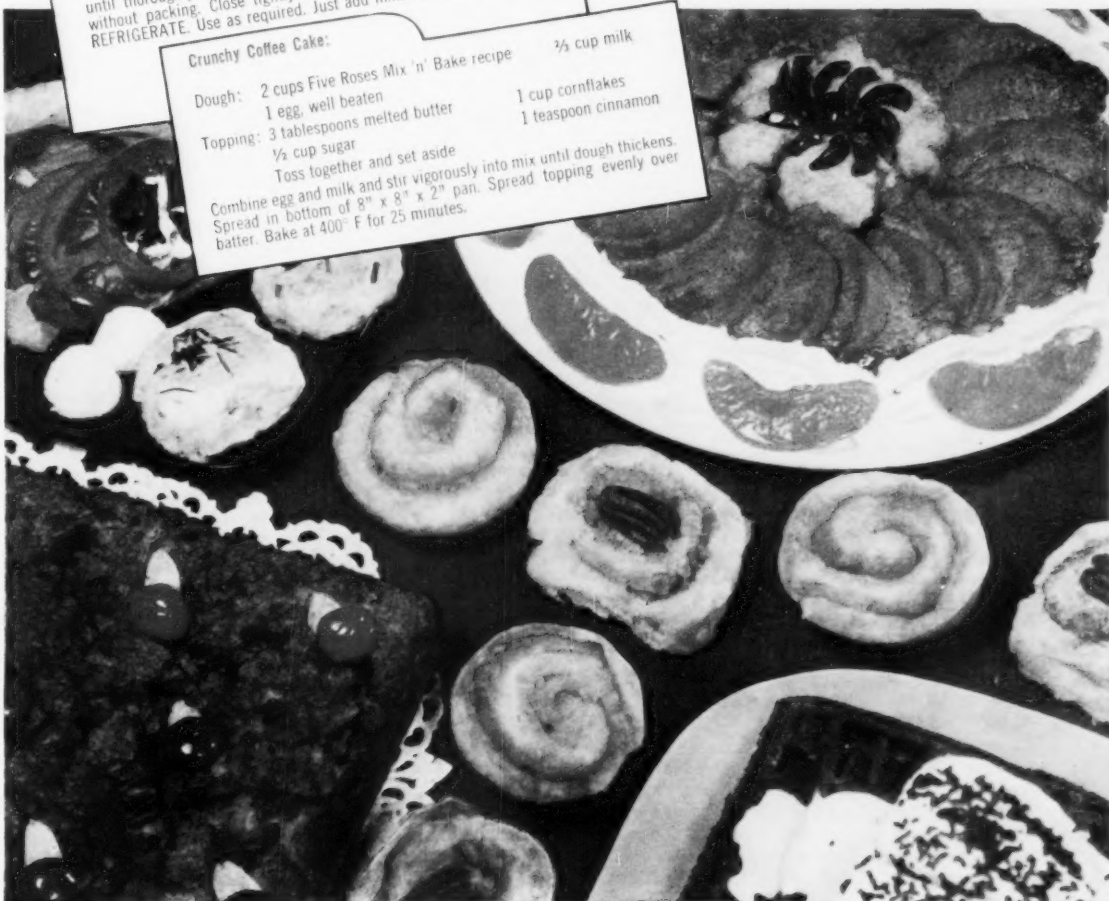
Five Roses Mix 'n' Bake Recipe:

8 cups Five Roses Flour
1/4 cup baking powder
Sift together flour, baking powder and salt. Cut or rub in shortening until thoroughly mixed. Lift mix lightly into glass jars or tin cans without packing. Close tightly and store on pantry shelf. DO NOT REFRIGERATE. Use as required. Just add milk to make a soft dough.

1 tablespoon salt
1 cup shortening

Crunchy Coffee Cake:

Dough: 2 cups Five Roses Mix 'n' Bake recipe 1/2 cup milk
1 egg, well beaten
Topping: 3 tablespoons melted butter 1 cup cornflakes
1/2 cup sugar 1 teaspoon cinnamon
Toss together and set aside
Combine egg and milk and stir vigorously into mix until dough thickens. Spread in bottom of 8" x 8" x 2" pan. Spread topping evenly over batter. Bake at 400° F for 25 minutes.





Miscellaneous

CURRY OF ASPARAGUS SOUP

Carnation Company Limited

- | | |
|-------------------------------|---|
| 1 bunch green onions, chopped | Liquid drained from asparagus plus water to make 2 cups |
| 1/4 cup butter | 2 large cans undiluted Carnation Evaporated Milk |
| 2 tablespoons flour | 1 (20-ounce) can cut asparagus |
| 2 teaspoons curry powder | |
| 1 teaspoon salt | |
| 1 teaspoon paprika | |

Cook onions in enough water to cover until tender. Melt butter; blend in flour, curry powder, salt and paprika, keeping smooth. Stir in the 2 cups of liquid. Cook until mixture begins to thicken, stirring constantly. When ready to serve, add Carnation, asparagus and onions; heat to serving temperature. Do not boil! Makes 6 to 8 servings.

HEARTY CHOWDER

Gerber-Ogilvie Baby Foods Ltd.

- | | |
|---|---|
| 1 can Gerber Junior Macaroni, | 1 small can (2 1/2 cup) evaporated milk |
| Tomato, Beef and Bacon | 1/4 teaspoon onion salt |
| 1 can Gerber Junior Mixed Vegetables | Few drops Tabasco |
| 1/2 cup bouillon, stock, consommé or tomato juice | 1/2 teaspoon Worcestershire |

Combine first 4 ingredients in saucepan; heat to simmering. Spoon out children's portion or portions. To chowder in saucepan add remaining ingredients; simmer a minute or two longer. Makes about 3 cups.

QUICK POTATO SOUP

Reckitt & Colman (Canada) Limited

- | | |
|--|---|
| 2 cups mashed potato (made with French's Instant Potato) | 2 tablespoons flour |
| 2 slices onion | 1 teaspoon Keen's or Colman's Dry Mustard |
| 1 quart milk | 1 teaspoon chopped parsley |
| 2 teaspoons butter | Salt and pepper |

Prepare mashed potato, using French's Instant Potato, according to directions on box. Scald milk with onion. Remove onion. Add milk slowly to potatoes. Melt butter, add flour and mustard. Then slowly add hot milk and potato mixture. Boil one minute, stirring constantly. Add parsley, salt and pepper.

TOMATO CORN CHOWDER

Libby, McNeill & Libby

Cook 2 slices bacon, diced, with 1/4 cup grated onion until bacon is crisp. Add 2 cups cubed, raw potatoes, 1 cup water, 1 1/2 teaspoons salt and 1/8 teaspoon pepper. Cover and simmer about 25 minutes or until potatoes are tender. Add 1 cup drained Libby's Whole Kernel Corn, 2 cups Libby's Tomato Juice and 4 tablespoons flour dissolved in 1/2 cup milk. Cook over low heat, stirring occasionally, until chowder is slightly thickened. Makes 6 generous servings.

ORANGE FRENCH TOAST

Florida Citrus Commission

- | | |
|--|------------------------------|
| 1 egg | 4 slices day-old bread |
| 1/4 cup Florida orange juice | 1/4 cup butter or margarine |
| 3 tablespoons sugar | 2 Florida oranges, sectioned |
| 1 1/2 teaspoons grated Florida orange rind | Confectioner's sugar |

Beat egg with Florida orange juice in shallow dish. Add sugar and grated orange rind; mix thoroughly. Leave bread slices whole or cut in half, if desired. Dip bread in egg mixture. Brown on both sides in butter in skillet over low heat. Place orange sections on each slice of toast. Sprinkle with confectioner's sugar. Serve immediately. Yield: 4 servings.

HOT LATE-SUPPER SNACKS

Essex Packers Limited

- | | |
|-----------------------------------|---|
| 1 can Flavortite Cabbage Rolls | 1/2 cup grated medium old cheese |
| 3 tablespoons tomato juice | 1/4 cup dry bread crumbs |
| 1/4 teaspoon Worcestershire sauce | 1 tablespoon melted butter or margarine |
| 1/4 teaspoon dry mustard | |

Turn Flavortite Cabbage Rolls into a small greased casserole. Rinse can with tomato juice and pour over the rolls. Sprinkle with the sauce and dry mustard. Combine the cheese, bread crumbs and butter, and spread over the top. Bake in a preheated oven of 375 deg. F. for 15 to 20 minutes. Serve with a tossed salad and hot rolls.



GERTRUDE KABLE
Home Economist

HERB KRISPS

Ralston Purina Co., Ltd.

- | | |
|--|-------------------------------------|
| 2 tablespoons butter or margarine | OR |
| 1/2 teaspoon basil, thyme, ginger or celery salt | 1/4 teaspoon curry powder |
| | 1 cello pack Ry-Krisp (13 crackers) |

Heat oven to moderate (350 deg. F.). Thoroughly blend butter and one of the seasonings. Spread evenly on Ry-Krisp. Place on a rack in a shallow pan or cookie sheet. Bake for 5 minutes. Serve hot or cold.

NOTE: Mixture can be stored in refrigerator for several days.

ITALIAN SUPPER SANDWICHES

Matthew-Wells Co. Ltd.

- | | |
|--|---|
| 2 tablespoons olive oil | Salt and pepper |
| 1/2 teaspoon crushed red pepper | 1/4 pound of your favorite cheese (thinly sliced) |
| 4 loaves French bread (each 10 x 2 1/2 inches, cut in half lengthwise) | 1/4 pound boiled ham (thinly sliced) |
| 4 lettuce leaves | 1/2 cup Rose Brand sweet cucumber pickles |
| 1 medium-sized tomato (thinly sliced) | |

Mix olive oil and red pepper; spread or brush cut surfaces of bread with mixture. Arrange lettuce on bottom halves of bread. Add tomato; sprinkle with salt and pepper. Add cheese, ham and pickles; slice pickles if you wish. Top with remaining bread halves. Makes 4 servings.

OPEN-FACE SALMON SANDWICHES

Canadian Fishing Co. Ltd.

- | | |
|---|--|
| 1 (7 1/4-ounce) can Gold Seal Sockeye Salmon | 4 slices hot toast spread with butter or margarine |
| 1 cup thinly sliced celery | 1/2 teaspoon Worcestershire sauce |
| 1/2 cup well-drained, diced, canned pineapple | Salt and pepper |
| 1/4 cup coarsely chopped salted peanuts | Mayonnaise or other thick salad dressing |

Drain and flake salmon. Add to the salmon the celery, pineapple, peanuts and Worcestershire sauce; combine lightly; season to taste with salt and pepper. Moisten with mayonnaise. Pile filling on the spread hot toast. Serve immediately.

GAZPACHO

Commission for Spanish Green Olives

- | | |
|----------------------------------|--|
| 2 1/2 cups chopped tomatoes | 1/2 cup milk |
| 1/2 cup tomato purée | 1/2 cup chopped pimento-stuffed green olives |
| 1 tablespoon butter or margarine | 1/3 cup diced cucumber |
| 1/2 cup beet juice | 1/4 cup chopped parsley |
| 1 cup water | 2 hard-cooked eggs, chopped |
| Salt and red pepper to taste | |
| 1 tablespoon all-purpose flour | |

Combine tomatoes, tomato purée and butter or margarine. Cook over medium heat 10 minutes, stirring occasionally. Add beet juice, water and salt and red pepper to taste. Cook 10 minutes, stirring occasionally. Strain and heat to boiling point. Combine flour and milk and blend. Add to strained ingredients and cook over low heat, stirring constantly, about 5 minutes or until thickened. Chill thoroughly in freezer. Serve with remaining ingredients as toppings. Serves 4 to 6.

CHEESE FROSTED CLUB SANDWICH

Dairy Farmers of Canada

- | | |
|--|------------------------------------|
| 1 small can crab meat, salmon or tuna, OR | 1/4 cup mayonnaise |
| 1 cup diced, cooked chicken, veal, ham or beef | 12 toast slices |
| 1/4 cup diced celery | 3 thick tomato slices |
| | 8 slices Canadian processed cheese |

Combine fish or meat with celery and mayonnaise. Mix lightly. Spread toast with mayonnaise. On baking sheet make 4 three-decker sandwiches using tomatoes for bottom layer and fish or meat mixture for second layer. Top each sandwich with 2 slices of cheese and cut in half diagonally. Bake in a hot oven (400 deg. F.) 7 to 10 minutes or until cheese is melted and sandwiches are golden brown. Garnish with radishes and avocado slices, if desired. Makes 4 servings.

BOVRIL COCKTAIL SAUSAGES

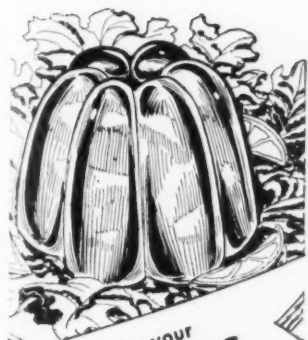
Bovril (Canada) Limited

- | | |
|------------------------------------|----------------------------------|
| 1/2 cup chili sauce | 1/4 teaspoon basil or savory |
| 1 tablespoon prepared horse-radish | 1 small onion, grated |
| 2 tablespoons Bovril | 1/2 to 1 pound cocktail sausages |
| 1 tablespoon prepared mustard | |

Place in a small saucepan chili sauce, horse-radish, Bovril, mustard, basil or savory, and grated onion. Simmer together 15 to 20 minutes. On a cookie sheet grill or bake the sausages until golden brown, in a 400 deg. F. oven, turning occasionally. As soon as they are cooked, drain and place in the hot sauce. Mix well, serve hot or cold. The same recipe can be done with small frankfurters which are allowed to stand in hot water 10 minutes before putting them in the sauce.



MARY MARTIN
Home Economist



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CHEESE PUFFS McLarens Ltd.

1 cup sharp grated cheese $\frac{1}{2}$ teaspoon paprika
 $\frac{1}{4}$ cup soft butter 24 McLarens
 $\frac{1}{2}$ cup sifted flour stuffed olives
 $\frac{1}{4}$ teaspoon salt

Blend cheese with butter. Stir in flour, salt, paprika. Mix well. Wrap 1 teaspoon of dough around each olive, covering it completely. Arrange on ungreased baking sheet. Refrigerate until needed. Bake puffs at 400 deg. for 10 to 12 minutes. Serve hot.

PARTY BAKED BEANS, HAWAIIAN Hawaiian Pineapple Co.



PATRICIA
COLLIER
Consumer Service

Fill a 2-quart casserole with canned New England-style baked beans (without tomato sauce). Mix $1\frac{1}{2}$ cups drained DOLE Pineapple Chunks (a No. 2 can) with the beans. Pour over the top a mixture of $\frac{1}{4}$ cup pineapple syrup and two teaspoons dry mustard. Top with partially cooked strips of bacon and bake at 375 deg. F. for 25 to 30 minutes or until thoroughly heated. Serve proudly to your guests with hot buttered brown bread and a crisp salad. Makes 8 servings.

BEANBURGERS H. J. Heinz Company

1 can (1 pound) Heinz Beans $\frac{1}{2}$ teaspoon salt
3 tablespoons minced onion Dash pepper
2 tablespoons Heinz Hot Dog buns, split
Relish 8 slices process Cheddar cheese

Combine first 5 ingredients; heat. Place buns on baking sheet; toast in broiler. Spoon hot bean mixture on each bun; top with cheese slices. Broil until cheese melts. Serve immediately. Makes 4 servings.

CHICKENBURGERS Best Foods (Canadian) Ltd.

2 cups finely chopped cooked chicken (one 12-ounce can) 2 tablespoons chopped parsley
 $\frac{1}{4}$ cup chopped walnuts or almonds 1 teaspoon lemon juice
 $\frac{1}{2}$ teaspoon grated onion $\frac{1}{2}$ cup Hellman's Best Foods Real Mayonnaise
 $\frac{1}{4}$ cup dry bread crumbs $\frac{1}{4}$ cup milk
Salt and pepper

Mix all ingredients together thoroughly. Shape into 8 patties. Place on broiler tray and brush with melted margarine. Broil on both sides until browned. Serve hot on toasted hamburger buns. Yield: 8 servings.



The meal wouldn't be complete without it

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Distributors

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Favorite
A Modern
Easy Dish
To Serve



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casserole or skillet...
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SNACKS

HAM CREAMS

Davis Gelatine (Canada) Ltd.

- | | |
|-----------------------------|--|
| 1 teaspoon Davis Gelatine | $\frac{1}{4}$ teaspoon cream of tartar |
| $\frac{1}{4}$ cup hot water | $\frac{1}{2}$ cup minced ham and |
| $\frac{1}{8}$ cup butter | mustard pickle |
| Salt and pepper to taste | |

Dissolve gelatine in hot water. Cream butter, add salt, pepper and cream of tartar. Gradually add dissolved gelatine. Beat until mixture looks like whipped cream. Gradually add ham mixture. Spread on biscuits, small rounds of toast or brown bread.

CHEESE BALLS

Canada Packers Limited

- | | |
|-------------------------------------|------------------------------|
| 2 Maple Leaf egg whites, beaten | Domestic shortening for deep |
| $\frac{1}{4}$ cup fine bread crumbs | frying |
| 1 cup grated Maple Leaf cheddar | |
| cheese | |

Fold bread crumbs and Maple Leaf Cheese into the stiffly beaten egg whites. Form into small balls with hands. Deep-fry in Domestic Shortening at 375 deg. F. for 2 to 3 minutes. Serve hot with tomato juice or fruit salad. Makes 12 to 18.

PICKLE ANCHOVY DUNK

Matthew-Wells Co. Ltd.

- | | |
|--|--------------------------------|
| 1 (3-ounce) package cream cheese, softened | $\frac{1}{2}$ cup chopped Rose |
| 2 tablespoons sour cream | Brand Sweet Mixed Pickles |
| 2 (2-ounce) cans anchovies, drained and finely chopped | 1 teaspoon chopped chives |

Combine cheese and sour cream; mix well. Add anchovies, pickles and chives; mix thoroughly. Serve as dunk for potato chips or pretzels, as desired.

CLAM APPETIZER DIP

E. D. Smith & Sons, Limited

- | | |
|---------------------------------------|---|
| 1 peeled clove garlic | $\frac{1}{2}$ teaspoon salt |
| 1 (8-ounce) package cream cheese | Dash pepper |
| 2 teaspoons lemon juice | $\frac{1}{2}$ cup drained, canned, minced |
| $\frac{1}{2}$ teaspoons Lea & Perrins | clams |
| Worcestershire sauce | $\frac{1}{4}$ cup clam broth |

Rub small mixing bowl with garlic clove. Blend rest of ingredients in bowl. Use as a dip for crackers, potato or corn chips. If thinner mixture is desired, use more clam broth.

RED DEVIL DIP

William Underwood Co.

Mix a Family Size (4½-ounce) can of Underwood Deviled Ham with an 8-ounce package of cream cheese, $\frac{1}{2}$ cup ketchup and 1 teaspoon onion.

HOT TOMATO-CHEEZ WHIZ DIP

Kraft Foods Limited

- | | |
|------------------------------------|-------------------------|
| 1 pound jar Kraft's Cheez Whiz | 1 teaspoon minced onion |
| $\frac{1}{4}$ cup chili sauce | Potato chips |
| $\frac{1}{2}$ teaspoon celery seed | |

Place the Cheez Whiz, chili sauce and seasonings in a saucepan. Mix well and heat over very low heat. Serve hot as a dip with potato chips.

BOVRIL COCKTAIL SAUCE

Bovril (Canada) Limited



JEHANE BENOIT
Food Consultant

- | | |
|----------------------------|-------------------------------|
| $\frac{1}{2}$ cup ketchup | 1 tablespoon Bovril |
| 1 tablespoon vinegar | 1 tablespoon Worcestershire |
| 2 tablespoons lemon | sauce |
| juice | 1 small onion, grated |
| 2 tablespoons horse-radish | $\frac{1}{4}$ cups mayonnaise |

Mix together all ingredients in a bowl. Keep in refrigerator until ready to use. This is delicious to use for shrimps, lobster or salmon cocktails. Also very attractive when served as a sauce on cold boiled salmon.

WHIPPED CREAM FROSTING

Knox Gelatine (Canada) Ltd.

- | | |
|-----------------------------------|--|
| 1 teaspoon Knox Gelatine | 4 teaspoons fine sugar |
| 2 teaspoons fruit juice | $\frac{1}{4}$ teaspoon almond flavoring |
| $\frac{1}{2}$ pint whipping cream | $\frac{1}{4}$ teaspoon rose water or vanilla |

Soften gelatine in fruit juice and dissolve over hot water. Cool slightly. Whip cream until fluffy. Add the gelatine, sugar and flavorings. Continue beating until stiff. Fill and frost a cooled banana layer cake. This gelatine Whipped Cream Frosting holds its shape and doesn't soak into the cake.

LAYER CAKE FROSTING

The Cox Gelatine Co. Ltd.

- | | |
|---------------------------------------|-------------------------|
| $\frac{1}{2}$ teaspoon Cox's Gelatine | $\frac{1}{2}$ cup sugar |
| 2 tablespoons cold water | 6 marshmallows |
| 1 tablespoon boiling water | 9 candied cherries |
| 1 cup whipping cream | 4 macaroons |

Soften gelatine in cold water and dissolve in hot water. Beat cream until stiff, add sugar gradually; then add dissolved gelatine. Add marshmallows and cherries cut up finely, macaroons dried and rolled. Frost an 8-inch layer cake.

MOCHA NUT FILLING AND FROSTING

Standard Brands Limited

1 package Royal
Instant Chocolate
Pudding
2 cups sifted
confectioner's
sugar
1/4 cup soft Blue
Bonnet Margarine

1/4 cup chopped
walnuts
5 teaspoons Instant
Chase & Sanborn
Coffee
1/4 cup milk

Combine in mixing bowl, pudding, sugar, margarine and walnuts. Combine and stir until dissolved, instant coffee and milk. Add the dissolved instant coffee to the pudding mixture. Mix until smooth and creamy. Spread between two 8- or 9-inch cake layers, cover top and sides of cake. If desired, sprinkle top with 2 tablespoons chopped walnuts.

CHEF'S SECRET MEAT SAUCE

Reckitt & Colman (Canada) Limited

1 cup mayonnaise
1/2 cup chili sauce
1/4 cup French's
Prepared Mustard
1/4 cup shredded
onion
1 tablespoon horse-
radish

1 teaspoon French's
Leaf Oregano
1/2 teaspoon
French's Cayenne
Pepper
1/2 cup dairy-
made sour cream

Mix first 7 ingredients in bowl (strain out chili sauce seeds for extra smoothness). Beat with a fork to mix thoroughly. Blend in sour cream. Serve with hot or cold meats, poultry, or fish. (If possible, let sauce mellow in refrigerator for several hours. Keeps well refrigerated for several days.)
Makes 2 cups sauce.

GOOD SEASONS BARBECUE SAUCE

General Foods, Ltd.

1 cup (8-ounce
can) tomato sauce
3/4 cup chili sauce
1 package Good
Seasons Old
Fashion Herbs
Dressing Mix
2 tablespoons
lemon juice

1 teaspoon chopped
parsley
1/2 teaspoon dry
mustard
1/2 clove garlic,
crushed
1 tablespoon sugar
1/4 cup water

Combine ingredients in a saucepan. Place over medium heat and simmer 5 minutes. Remove from heat. Serve with meat or fowl. Makes 2 cups.

PREM SPECIAL DEVILED HAM SAUCE

M & R Dietetic Laboratories Inc.

6 tablespoons
Prem
1 tablespoons flour
1 1/2 cups chicken
broth
1 (4-ounce) can
sliced mushrooms,
stems and pieces

1 (2 1/4-ounce) can
deviled ham
1 tablespoon
chopped pimento
1/4 teaspoon nutmeg
1/2 cup chopped
cooked ham

Combine Prem and flour in saucepan. Add chicken broth; cook and stir until sauce boils. Add remaining ingredients; cook and stir about 2 minutes or until mixture is thickened and heated thoroughly. Makes 2 1/2 cups sauce.

Serve over hot biscuits, toast squares or baked potatoes. For an extra special luncheon dish, serve over broccoli and sliced chicken or turkey.

NOTE: Four bouillon cubes dissolved in 1 1/2 cups boiling water may be used in place of chicken broth.

STEAK BARBECUE SAUCE

Pan-American Coffee Bureau

2/3 cup strong
coffee
1/2 cup butter or
margarine
2 teaspoons
Worcestershire
sauce

1 1/2 teaspoons
dry mustard
1 tablespoon
lemon juice
1 teaspoon sugar
Dash Tabasco

Combine all ingredients in saucepan. Heat, stirring until butter melts. Brush

over steak as it broils. Makes about 1 cup sauce.

FABULOUS FROSTING

Fry-Cadbury Ltd.

1 package (6
ounces) Fry's
Chocolate Chips

1/2 cup sour cream
(commercial type)
A pinch salt

Melt the chocolate over hot, not boiling water. Remove from heat and stir in the sour cream and the salt. Just mix and spread. Yield: Sufficient for layer cake. Try it on angel food cake, too.

CREAM TOPPING OR FILLING

Standard Brands Limited

1 cup light cream
1/4 cup Royal
Instant Vanilla
Pudding

Pour cream into bowl and add Royal Instant Vanilla Pudding. Beat with a rotary egg beater until well mixed, about 1 minute. Chill until thickened, about 10 minutes. Use for cream puff filling, on gingerbread, on puddings or gelatine. Yield: 1 cup.

Blue Ribbon Spices

...good seasoning for
all seasons



QUICK CHILI BURGERS

3/4 pound minced beef
1 tablespoon shortening
1 (8-oz.) can tomato sauce
1/4 cup chili sauce
1 can red kidney beans

1 tsp. Blue Ribbon onion salt
1 1/2 to 2 tsp. Blue Ribbon chili powder
1/2 to 1/4 tsp. Blue Ribbon oregano
8 slices cheese or onion
8 hamburger buns

Brown meat with shortening in heavy frying pan. Add tomato sauce, chili sauce, beans and seasonings. Simmer for 10 minutes. Place a large spoonful of chili mixture and a thin slice of cheese or sweet onion on split hamburger buns. Serve at once, or place under broiler for a couple of minutes to heat through. Serves 8.



The Blue Ribbon line

33

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and herbs

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SAUCES

SWEET-SOUR SAUCE

Campbell Soup Company Ltd.

- | | |
|--------------------------------------|------------------------------|
| $\frac{1}{4}$ teaspoon Tabasco | 1 teaspoon soy sauce |
| $\frac{1}{2}$ cup Campbell's Ketchup | 1 tablespoon chopped parsley |
| 2 tablespoons vinegar | |

Mix all ingredients together. Yield: $\frac{1}{2}$ cup. Serve with batter-fried shrimp or egg roll.

CRANBERRY ALMOND RELISH

National Cranberry Association

- | | |
|-----------------------------------|--|
| 1 pound can Whole Cranberry Sauce | $\frac{1}{4}$ to $\frac{1}{2}$ teaspoon almond extract |
| | $\frac{1}{4}$ cup chopped blanched almonds |

Mix ingredients in bowl. Chill well before serving with roast turkey.

GRAPEFRUIT RELISH

Florida Citrus Commission

- | | |
|---|---------------------------------------|
| 1 can (1 pound) Florida grapefruit sections | 1 tablespoon sugar |
| $\frac{1}{4}$ cup vinegar | $\frac{1}{4}$ teaspoon salt |
| 1 teaspoon whole cloves | $\frac{1}{2}$ cup finely diced celery |
| | $\frac{1}{4}$ cup minced green pepper |

Drain grapefruit sections. Combine in saucepan grapefruit syrup, vinegar, cloves, sugar and salt; bring to boiling point. Add grapefruit sections, celery and green pepper. Chill thoroughly. Serve with cold meat as a relish. Yield: 6 servings.

ORANGE JUICE JELLY

General Foods, Ltd.

- | | |
|---|--|
| 1 box (2 $\frac{1}{2}$ ounces) Certo Crystals | $\frac{3}{4}$ cup (6-ounce can) quick-frozen concentrated orange juice, thawed |
| 2 cups water | 3 $\frac{1}{2}$ cups (1 $\frac{1}{2}$ pounds) sugar |

Place Certo and water in a large saucepan and mix well. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Reduce heat to low. Add thawed orange juice and sugar. Stir until sugar is completely dissolved. (Do not boil.) Remove from heat. If necessary, skim off foam with metal spoon.

Pour quickly into glasses. Cover jelly at once with $\frac{1}{8}$ inch hot paraffin. This makes about 6 medium glasses (3 pounds jelly).



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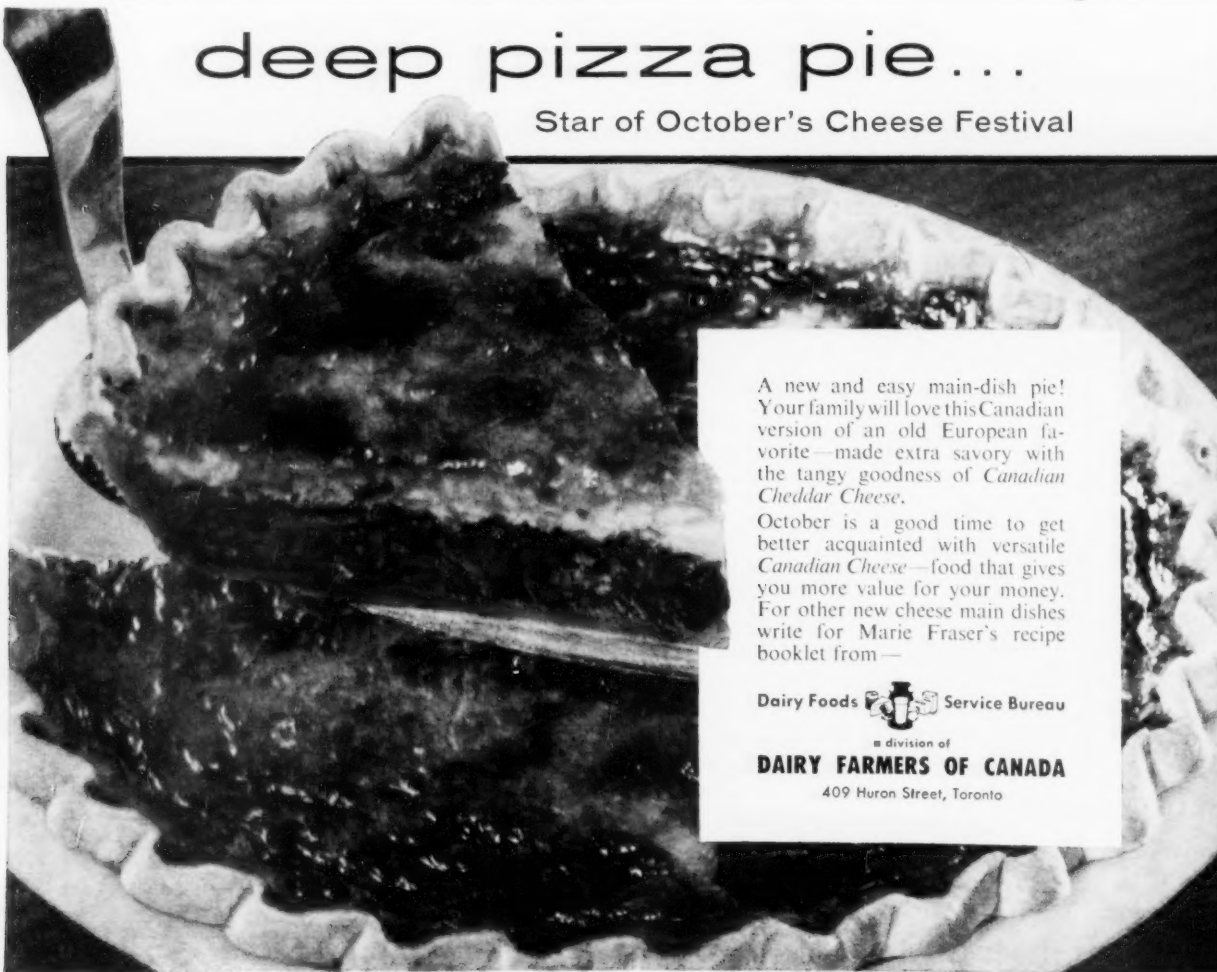


Taylor Instrument Companies of Canada Limited, Toronto 10, Canada

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deep pizza pie...

Star of October's Cheese Festival



A new and easy main-dish pie! Your family will love this Canadian version of an old European favorite—made extra savory with the tangy goodness of *Canadian Cheddar Cheese*.

October is a good time to get better acquainted with versatile *Canadian Cheese*—food that gives you more value for your money. For other new cheese main dishes write for Marie Fraser's recipe booklet from—

Dairy Foods  Service Bureau
a division of
DAIRY FARMERS OF CANADA
409 Huron Street, Toronto

Cut up $\frac{1}{2}$ lb. sausages and fry with 1 chopped onion in 1 tbsp. butter. Drain off excess fat; place mixture evenly in 8 $\frac{1}{2}$ -inch unbaked pie shell.



Spread one 6-ounce can tomato paste over meat and onion mixture in pie; then sprinkle with a pinch of oregano for added flavor.



Combine 2 slightly-beaten eggs, $\frac{1}{2}$ cup milk and 2 cups Grated Sharp Cheddar cheese. Pour into prepared pie shell. Bake 10 min. at 425°, then at 350° until set—about 35 min.



VEGETABLES

BEAN CROQUETTES

H. J. Heinz Company

1 can (20-ounce) Heinz Beans
 $\frac{1}{2}$ cup minced onion
 1 egg, slightly beaten
 $\frac{1}{2}$ teaspoon salt
 1 egg, well beaten
 $\frac{1}{2}$ cup sifted bread crumbs or cracker crumbs

Mash beans with a fork. Add onion, 1 slightly beaten egg and salt; mix well. Cook stirring constantly until mixture is thick and pulls away from side of pan. When cool enough to handle, shape into croquettes. Dip into well-beaten egg and roll in cracker crumbs. Fry in deep fat (375 deg. F.) 1 minute or until well browned. Drain. Serve with ketchup. Makes 4 to 6 servings.

DELNOR PEAS SUPREME

Delnor Frozen Foods Ltd.

4 tablespoons butter
 $\frac{1}{2}$ cup chopped onions
 $1\frac{1}{2}$ cups cut celery
 1 box Delnor Frozen Peas
 $\frac{3}{4}$ teaspoon salt
 Dash of pepper
 2 tablespoons water
 Pimiento strips

Melt butter in saucepan. Add onions and celery and sauté 5 minutes. Add Delnor Frozen Peas, salt, pepper and water. Cover and cook 15 minutes. Serve with garnish of pimiento strips.

FRENCH-FRIED CAULIFLOWER

St. Lawrence Starch Company, Limited

St. Lawrence Oil for frying
 1 egg
 $\frac{3}{4}$ cup milk
 1 cup all-purpose flour
 2 teaspoons salt
 1 medium-sized cauliflower

Heat St. Lawrence Oil to 375 deg. F. Beat egg in bowl. Add milk and beat. Add flour and salt. Beat until smooth. Separate the cauliflower into small flowerets. Dip flowerets into batter. Fry in heated St. Lawrence Oil for 4 to 5 minutes. Drain and serve immediately. Makes 4 to 6 servings.

GREEN AND GOLD CORN SCALLOP

Green Giant of Canada Limited

1 small green pepper, chopped
 $\frac{1}{2}$ onion, finely chopped
 3 tablespoons butter or margarine
 2 tablespoons flour
 1 teaspoon salt
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{4}$ teaspoon mustard
 Few grains cayenne
 $\frac{1}{2}$ cup milk
 1 can Niblets Corn
 1 egg yolk
 $\frac{1}{2}$ cup bread crumbs
 $\frac{2}{3}$ cup buttered crumbs

In a saucepan cook pepper, onion and butter or margarine for 5 minutes, stirring constantly. Add flour, mixed with seasonings, and blend well. Add milk gradually, stirring constantly. Bring to the boiling point and add corn, egg yolk and bread crumbs. Turn mixture into greased baking dish, cover with buttered crumbs and bake in hot oven (400 deg. F.) until crumbs are brown. Serves 6.

PEAS ROYALE

Stokely-Van Camp of Canada Ltd.

$1\frac{1}{2}$ cups Stokely's Finest
 Honey Pod Peas
 3 tablespoons finely cut onion
 $\frac{1}{2}$ cup sliced mushrooms, fresh or canned
 3 tablespoons butter
 $\frac{1}{4}$ teaspoon salt
 Few grains pepper

Drain peas. Cook onion and mushrooms in butter 5 minutes, or until onion is lightly browned. Add peas, salt and pepper. Heat. Makes 4 servings.

MUSHROOMS SAUTÉED

Oxo (Canada) Limited

1 pound mushrooms
 $\frac{1}{2}$ cup butter
 $\frac{1}{2}$ teaspoon salt
 Paprika
 1 tablespoon all-purpose flour for dredging
 $\frac{2}{3}$ cup hot water
 1 Oxo Cube

Clean firm fresh mushrooms and slice crosswise. Melt butter in frying pan, add mushrooms, salt and paprika, dredge with flour and cook 5 minutes. Add water in which Oxo Cube has been dissolved. Cook 5 minutes longer. Serve on toast.

CREAMED POTATOES SAVORY

Blue Ribbon Limited

To 2 cups chopped or cubed cooked potatoes add 1 cup whole milk. Season with $\frac{1}{4}$ teaspoon Blue Ribbon Onion Salt, $\frac{1}{8}$ teaspoon Blue Ribbon Ground Black Pepper, and $\frac{1}{2}$ teaspoon Blue Ribbon Parsley. Simmer for 10 to 15 minutes or until thick.

To serve as main-course lunch or supper dish, sprinkle with grated cheese accompanied by tomato salad. Serves 3.



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 His wife could eat no lean,
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MANITOBA AND LAKEHEAD ..	SHOPEASY JEWEL STORES LIMITED
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CHATELAINE INSTITUTE

Helps You Clean House

Put-away care for garden tools and chairs

Rinse for lawn sprayers

Galvanized-iron sprayers need thorough rinsing. Run a solution of one tablespoon household ammonia dissolved in one gallon of water through the sprayer. Store with all valves opened, hanging upside down in a dry place.

Mower motor care

Run your motorized lawn mower until all the gasoline is used from the carburetor. Take out the spark plug and put a few drops of motor oil in the socket. Give the motor a few turns by pulling the starter cord and replace the spark plug. Wipe off all the grass and mud from the housing encasing the motor; clean and file the blades.

Be sure to throw out any remaining mower fuel that might be stored in the garage. The gasoline-oil mixtures used for lawn mowers become rancid over the winter and if used the following spring may burn out the motor.

Drain outdoor pipes

Empty the hose, roll up and store away. To be sure the outdoor pipes won't freeze, turn off the water supply to the outside faucet, then turn on the outdoor tap and drain off all the water in the pipe.

Put away tools

Clean off all mud; remove rust with steel wool. Then rub with a little paste wax to prevent rust, and store in a dry place. This is also the time to have tools sharpened.

Lawn furniture hibernates

All furniture should at least be thoroughly dusted with the dusting attachment of your vacuum cleaner and stored in a dry place. (Most basements are too damp.)

Wooden lawn chairs can be hosed, then wiped dry. Clean and dust canvas thoroughly to prevent mildew forming during the winter. Remove stains—they are always easier to remove when fresh. Wash plastic with warm suds, and rinse. Wash painted, cane or rattan furniture with warm suds and rinse with a cloth wrung out in clear water.

Wrought-iron furniture resists rust to a great extent so only dusting and washing with suds and water is necessary. But a protective coat of liquid wax may be applied to improve the appearance and increase rust resistance.

Tubular aluminum may need scouring with soap-filled steel-wool pads if badly

marked. Otherwise simply wash with warm suds and rinse.

Dirty kitchen fans

Usually a great deal of greasy dust accumulates over a year on the ducts, fans and hoods which carry fumes out of a kitchen. This soil is a definite fire hazard and should be removed periodically.

If the fan is in an outside wall (with no ductwork), then the entire unit may be cleaned by you. Remove the grille and make sure the fan is turned to "off." Wipe with a damp cloth or sponge dipped in suds. Then wipe fan blades and every reachable part. Rinse and dry.

Ductwork of fans should be cleaned yearly by an appliance serviceman.

Fan-hood care

Hoods or canopies of stainless steel or lacquered copper only need to be washed with warm suds and rinsed. Unlacquered, tarnishable metals will need periodic polishing. Do not polish a lacquered surface as it will remove the lacquer finish.

NOTE: Most copper cleaners are slightly acid so protect your hands and clothes. Follow manufacturer's directions accurately.

No-rub silver

A new process for nontarnish, silver-plated hollow ware means an end to rubbing and polishing. It is known as "arris processing." A plastic-type resin is sprayed on the silver, which is then baked at very high temperatures. This gives the hollow ware a very hard, lustrous surface which is resistant to tarnishing, acids, alkalis, heat and scratching. At present, the process only applies to hollow ware, not flatware.

New hollow ware can be purchased with arris processing, but if you wish to have your present silverware treated, take it to your local jeweler who will arrange to have it done by the company, which holds exclusive rights for this process in Canada. Total cost of processing (including necessary cleaning and replating of old silver) is about twenty-five dollars for a four-piece, simple-design tea service. The cost depends on ornateness, size and difficulty in handling. The process is guaranteed for two years by the processor.

All that is required to keep this silver-plated hollow ware shining is washing in suds and warm water. Polishing agents must not be used because it is important not to scratch the surface. ♦



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Sketched above is the unusual new Dominion market opening this month at Main and 14th, Vancouver. Largest in Canada, it introduces many advancements in efficient, low-cost food handling and shopping convenience.

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New Mum contains M-3 (hexachlorophene) which clings to your skin to stop perspiration odor for a full 24 hours. New Mum won't damage your finest fabrics . . . and it's so safe you can use it every day without irritation to normal skin.

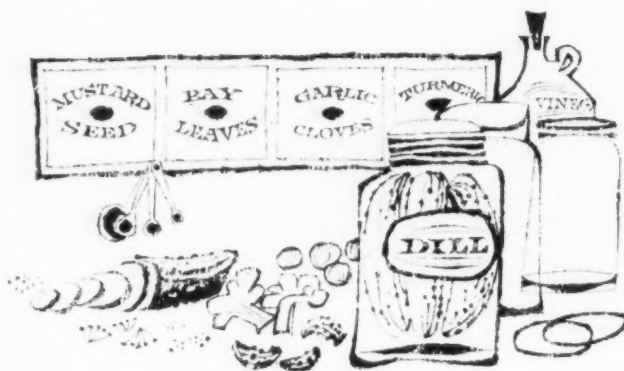
Doctors have proved by careful testing that new Mum with M-3 stopped odor a full 24 hours — much longer than deodorants without M-3.



MUM

Will not dry out in the jar

Pickling and Canning



*How and why those preserves spoil —
and what you can do about it*

BY OLLIE HREHORSKY, CHATELAINE INSTITUTE

What are the common canning methods?
PRESSURE CANNING. A pressure canner works like a pressure cooker; in fact, if you have just a few pint sealers of vegetables to process, you can use an ordinary pressure cooker. The pressure canner will hold at least six quart jars at a time, and holds pressure up to twenty pounds. For this reason the temperature can be brought well above the boiling point, 212 deg. F.

This is the only process recommended for vegetables, with the exception of tomatoes, because the high temperature attainable is the only sure way to prevent spoilage. The acid content of tomatoes, which combats spoilage, eliminates the necessity of pressure canning. They only require a boiling-water-bath process.

BOILING-WATER BATH. This process is recommended for fruits, tomatoes, peppers and pickles. Any large vessel which is fitted with a rack to allow for circulation of water under the sealers can be used. Enough water is needed to cover the upright containers by at least two inches. This water provides the pressure to prevent the liquid being drawn out of the sealers.

THE OPEN KETTLE. Food is cooked in an open kettle and then placed in sterilized jars and sealed without processing. This method is used for pickles, jams and jellies, but is not recommended for fruits and never for vegetables. There is too great a danger of spoilage because a sufficiently high temperature to kill all bacteria is impossible. There is also a further chance of contamination while food is being transferred from kettle to jars.

Is oven processing ever recommended?
Yes, for fruits and tomatoes, but not for vegetables. The oven method should only be attempted in a well-insulated oven with an automatic heat control, not with just an oven-door thermometer. Owing to the danger of an explosion, this method must never be used for processing in tin cans or vacuum-type sealers with metal lids.

Can fruits and vegetables be processed without heating if Aspirin is used?
Heat treatment is the only safe method

of processing. Aspirin should not be used as a substitute. It cannot be relied on to prevent spoilage.

What type of sealer do you recommend?
We recommend these three types: the screw-top sealer with a glass lid, rubber ring and metal screw band; the spring-top sealer with the glass lid, rubber ring and wire bail; and the vacuum-type sealers, one type with the metal lid edged with sealing compound and metal screw band, and the other with a glass lid, rubber ring and metal clamp.

Can you use old jars, such as peanut-butter jars, for pickling?
Yes, but for jams, jellies, chutneys, relishes and thick pickle mixtures only. The best seal for these is paraffin.

How do you make a good paraffin seal?
Pour the hot food into the sterilized jars to within three eighths of an inch of the top. Using a hot damp cloth, carefully remove any trace of food dribbles clinging to the inside of the glass. Then wipe with a clean dry cloth. If wax is applied over food particles, air will eventually penetrate and mold will form.

Pour a thin layer of hot melted paraffin wax to cover the relish completely and leave until hardened. Slightly tip and rotate jar as you pour on a second layer of wax so that jar edge is well coated. Cover with paper or metal lid and store in a cool dry place. It is easier to remove the paraffin later if a string is placed over the relish, allowing the ends to dangle over the edge of the jar. Pour the hot paraffin over the string.

Does altitude affect processing time?
Yes. If you live less than 1,000 feet above sea level follow recipe instructions. At 1,000 feet or more, you will need to process food in a boiling-water bath for a longer time. If the processing time called for is twenty minutes or less, increase it as follows:

At 2,000 feet	by 2 minutes
3,000 "	by 3 "
5,000 "	by 5 "
8,000 "	by 8 "

If the processing time called for is more

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than 20 minutes, increase as follows:

At 2,000 feet by 4 minutes
3,000 " by 6 "
5,000 " by 10 "
8,000 " by 16 "

Why should sealers be left in the pressure canner a few minutes after processing is complete?

Leave sealers for five minutes so that the cooling, thus retarded, will be more even. If the sealers are immediately taken out, the contents will continue to boil while the outside cools rapidly, and there will be a considerable loss of liquid.

Should sealers be inverted during cooling?

No, the weight of the contents may break the seal. Jars are partially sealed (you should tighten the metal ring to within half an inch of a complete seal) before processing; tighten the ring completely as soon as processing is finished and allow to cool upright. Never try to tighten a screw top after the jar is cold. This may break the seal.

Why is there sometimes more head space in sealers after processing than when they are filled?

This may be due to loss of liquid or excessive shrinkage during processing. Never open a sealer to fill up the space. Loss of liquid may be due to packing jars too full, not keeping pressure steady in a pressure canner or lowering pressure too suddenly at the end of processing period.

What causes jars of vegetables to spoil? They look fine but there is an overwhelming odor of rotten eggs.

The chief causes of spoilage are: too short sterilization, poor sealing of containers, careless handling of food and equipment, and allowing filled containers to stand too long before processing. The odor is caused by the gas given off by bacterial growth.

Although it often seems as though we are taking all precautions, spoilage still may result. The only thing to do is to check each operation more carefully.

How do you detect various types of spoilage?

MOLD appears on the surface. A light mold may be removed from the sealer, the contents of the sealer brought to the boiling point and used immediately.

YEASTS can be detected by active bubbling inside the glass sealer or bulging of the tin can. Fermentation is not harmful but gives food a sharp flavor. Boil the food with a small amount of sugar to make it more palatable.

ENZYMES cause a darkening of canned fruits, particularly peaches, pears and apricots, if they are not heated to a high enough temperature in the boiling-water bath. This type of spoilage is not harmful and the fruit may be used if the darkening is detected before color and flavor become objectionable.

BACTERIA cause two main types of spoilage: flat sour and botulism. Flat sour is recognized by a sour flavor, gas or odor and cloudy liquid. Botulism may show no sign and for this reason is especially dangerous. The bacteria produce spores which are extremely difficult to kill at boiling temperature unless the

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food is sufficiently acid, such as fruits and tomatoes. For this reason a pressure canner is recommended for all vegetable processing.

The botulism spores produce an extremely poisonous toxin in food, which may cause illness or death. Even though they appear wholesome, vegetables processed in a boiling-water bath should be boiled ten minutes before tasting. Never taste to discover spoilage. Canned vegetables with a bad odor or appearance should be discarded without tasting. Never feed chickens or animals with this questionable food as it is dangerous for them too.

What causes white sediment in dill pickles? Why do pickles become soft?

Be sure to use pickling salt for your dill pickles; free-running or iodized salt causes cloudiness in the brine and sediment at the bottom of the jars.

The softness is caused by using an overmature or too large cucumber, too weak a brine solution, leaving the cucumbers to sit at room temperature without cooling them immediately, or using a poor-quality pickling vinegar. When making a brine, use one cup of salt to two quarts of water.

What is the best way to use spices?

A dark color or bitter flavor may result from using too much spice, or from boiling the spice too long in the vinegar. Whole spices give better color and flavor than ground spices. They should be put loosely in a cheesecloth bag, cooked with the vinegar and pickle and then removed.

What type of cooking utensil is best for pickles?

Use enamel, aluminum or stainless steel. Salt and vinegar react to iron, copper and brass, causing discoloration.

What vinegar is best for pickling?

Always use a fresh supply of good-quality pickling vinegar. If the vinegar is too weak the pickles will be soft. Both the cider and blended vinegars have good flavor, but white spirit vinegar gives a better color, especially when light-colored foods such as onions, cauliflower or pears are used.

What is alum for?

Alum is a mineral which can be obtained either in powdered or crystalline form. A small quantity is often included in pickle recipes to ensure crispness.

Can you suggest a good dill-pickle recipe?

You may vary this one to your taste: Use firm or slightly underripe green cucumbers, about three to four inches long. Wash and scrub them thoroughly to remove all the sand and earth. Soak overnight in very cold water. The next day drain them and pack in clean, sterilized jars, adding sprigs of dill and garlic if desired. A brine solution, using 2 cups vinegar, 1 cup salt and 10 cups water, is brought to a boil and poured over the cucumbers while still hot. Seal the jars and allow to cool. Store in a cool dark room for six weeks before using. Solution is enough for about twelve quarts. ♦

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CAN PHILIP WIN FIGHT AGAINST FORMALITY?

Continued from page 15

arrangements. As he pointed out, the distance from the first-floor kitchens to the royal dining room on the second floor is a cool quarter of a mile. Philip wanted the kitchens moved and rebuilt immediately under the dining room with a service lift to pipe the food, hot, from oven to table. He was told, "no, too expensive." When presented with an estimate of ninety thousand dollars for the move, he gave up that economy.

But he flouted the official order that, if he *would* learn to fly, he must never pilot a jet. He promptly took himself up in one.

That incident and others like it illustrate Philip's insistence on moving at the pace of the times in which a modern prince lives. He's out to see that the whole royal family moves at the same brisk pace.

The Queen's decision to make royal visits less expensive and more informal is one sign of Philip's progress. Another is Prince Charles' education at a school where he can mingle freely with boys his own age outside the palace walls. This year Charles starts at Cheam, a private boarding school where Philip himself spent three years. This is the way he has wanted Charles to be raised all along, but he has been up against die-hard royal officials who were appalled at the idea of an heir to the throne being educated other than by private tutors.

Given a free hand, Philip probably would inject new blood into more than a few branches of the palace system. Britons agree with him that there are too many palace advisers drawn from too small a circle of blue bloods. Palace employment runs in families.

The Queen's private secretary, for

... JULIETTE, Top TV Entertainer ... Star of the "Juliette Show" says:

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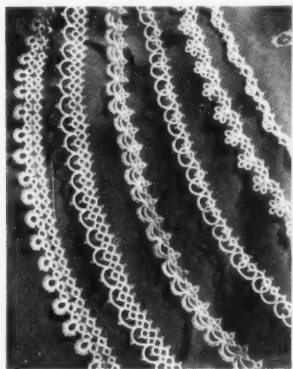
Trushay can make a world of difference to *your* hands, too. Deep-penetrating Trushay restores rich, natural oils to your skin ... giving vital protection against the roughening effects of the elements. Superbly rich in protective ingredients, Trushay care is beauty care that nourishes and renews delicate skin tissues.

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example, Lt.-Col. Sir Michael Adeane, is a grandson of the man who was private secretary to her grandfather. The Duke of Norfolk, who was responsible for Elizabeth's coronation arrangements, holds the title of Earl Marshal, inherited at the age of nine.

But Philip's own experiment in importing new blood has so far been unsuccessful. He installed his old naval mate, Michael Parker, as his private secretary. The pair of them were almost inseparable—until Parker's resignation early this year because of his matrimonial roubles.

It was in Parker's company that Philip went to the luncheon parties of the Thursday Club, an organization about which a great deal of nonsense has been written. The plain fact is that the Thursday club is a pseudo-literary gathering, and the worst that can be said about it is that many of the stories told across the table are better suited to the mess deck than to the drawing room. Stories of wild parties can be discounted. The club is a male preserve. Moreover, Philip had not attended a luncheon for something like three years at the time these parties were mentioned in support of rumors of a royal rift.

When Parker resigned his appointment as Philip's secretary, there was a chorus of "told you so" behind the scenes at the palace. But Philip, unabashed, chose Parker's replacement from well outside the normal palace circle. He is James Orr, a Kenya police officer, who was head boy at Gordonstoun during two of Philip's years at that somewhat unorthodox educational institution in Scotland.

Besides insisting on his own choice of personal staff, Philip just won't follow the time-wasting palace convention of sending instructions through a maze of officials. Instead of conveying a simple order, say to the garages through three or four people—secretary, page, court official and perhaps another page—Philip picks up the telephone and gives his order direct. This sort of behavior has not made him popular with some of the top palace officials. "He's trying to run the palace like a frigate" is not infrequently said about him.

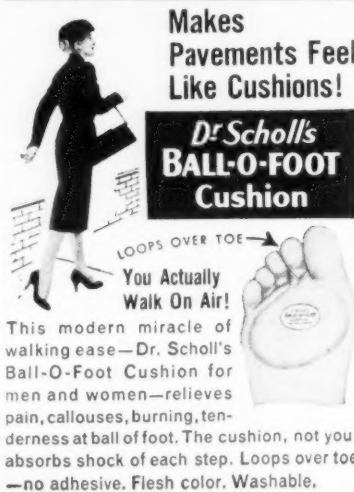
But Philip continues to try to move with the times and to try to persuade the Queen to go along with him. Following his own television appearances in May (he gave a Children's Hour talk on his round-the-world wanderings) and again in June (he was master of ceremonies for the BBC's costliest-ever inauguration of the International Geophysical Year), he has persuaded Elizabeth to appear on television as well as radio when she gives her Christmas Day fireside chat from Sandringham.

Under Philip's influence, too, Elizabeth has recently begun to experiment with her clothes. Until this year, her choice of full-skirted, pastel-colored clothes gave her a reputation for being somewhat old-fashioned. Now she has started wearing slimmer, trimmer outfits in sophisticated dark colors.

In time, Philip may also help to improve the royal family's press relations. His own press relations have not always been the happiest. He irritated reporters and photographers regularly on his last trip to Canada. The reason was his curt manner, sometimes accompanied by caustic comments. But he has learned to curb the irritation that he feels at being followed around. He realizes now that



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publicity is the inevitable lot of royalty. He used to be infuriated by criticism of himself and his wife in the newspapers. Now, he says, such criticism has the same effect on him as if he were reading about some curious animal in a zoo.

Philip sees regular press conferences as a possible answer to the long-standing feud between Britain's newspapers and the palace press office. Some royal advisers are horrified by the idea.

But many British newspapermen blame the palace press office for the prolonged speculation that followed rumors of a royal rift. By officially denying the truth of the rumors, the newspapermen believe, the palace press office was admitting that rumors were current and thus keeping them in currency.

Clearly, the Buckingham Palace viewpoint saw nothing foolish in keeping Philip pegged down in Gibraltar at the end of his round-the-world tour, while the Queen stayed on in Britain until time

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Answer:

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for her state visit to Portugal. Yet this situation stirred gossip.

Actually, the trouble was that Philip's long tour ended, somewhat surprisingly, exactly on schedule. An overlap of several days had been allowed in case of delays. When that extra time was unnecessary, no one seemed to know what to do with it.

Why Philip was kept in Gibraltar is still pretty much of a mystery. The answer may simply be that he was tired by his travels and thus agreeable to arrangements that provided him with a rest in the sun before returning to business-as-usual in London. But it is more likely that he was asked to stay on for political reasons. With Spain pressing for Gibraltar, irritating restrictions had been placed on movements between "the Rock" and the mainland. Philip's presence there for a few days may have been planned as a rallying point for the "besieged" local British community.

Normally, Philip is quick to forestall

the critics. Aware that his Sunday polo playing (with Elizabeth and the children going along to watch) brings him under regular fire from some religious organizations, he is careful to make a practice of churchgoing first and polo playing after. This is pleasing to the bulk of the British (who spend their own Sundays motoring, cycling, boating, swimming and sucking sweets) even if it does not altogether silence the carpers.

"A sad example" for the royal family to set, one British cleric said, sighing, recently. "A tragic instance of giving God a nod and then making the rest of the day our own."

It has always been traditional in Britain for criticism to be leveled at "the palace," never the members of the royal family. Now that tradition is regularly being ignored. The press no longer pulls its punches. Punch, for example, in the person of its controversial editor, Malcolm Muggeridge, called the present order of things at Buckingham Palace "a royal soap opera." "The simple fact," Muggeridge observed, "is that the U.S. presidency is today a far more dignified institution than the British monarchy."

There has been newspaper criticism of the cost of the Heron airplane (\$300,000) in which Philip pilots himself to and from engagements. The annual cost (\$250,000) of the royal yacht was candidly discussed in Parliament. Even the Clerical Directory (the Who's Who of the Anglican community) has bluntly asserted that the royal family seeks too much publicity.

Philip would dearly love to answer such attacks in person—and does so at every opportunity. He made an oblique

reference to his much-discussed stay in Gibraltar when he spoke at a "welcome home" lunch at London's Mansion House. "My journey," he said, "was completed against every expectation to the day of our original estimate . . . perhaps rather unfortunately as it turned out."

What Philip most fervently aspires to is a worth-while job. The plain fact is that he currently has no real standing in the Buckingham Palace hierarchy. Since his Commonwealth tour he has been given the title of Prince (he already enjoyed it by common usage), but legally, and officially, he is still what a native of New Guinea addressed him: "No. 1 Fella Belong Mrs. Queen."

So he must content himself with such work as he can undertake without infringing on the Queen's jurisdiction. He has campaigned actively for more and better playing fields for British children. He was the spark behind the Commonwealth conference on human relations in industry. He was quick to draw the attention of the War Office to the military potentials of the revolutionary new Ferguson car, and was promptly called "interfering and ignorant" by manufacturers of other cars. And at every opportunity he expresses his enthusiasm for the application of the latest scientific discoveries to British industry.

In public, he is always a charmer, quick with his sailor's grin. But his latest portrait shows a different Philip—grim and dour. And perhaps this is the real Philip—a man who is sometimes testy and touchy because he finds difficult the job of playing second fiddle to a woman, even if that woman is Queen Elizabeth II. ♦



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What should you name

Names follow fashions. Today Annie and Albert are out but Linda and Susan and John are right on top

IF YOU are looking for a name for your baby, you may be looking for trouble.

Naming a baby can start a family battle that lasts for years. Parents who have wearily agreed to compromise by naming their son after both grandfathers may find the son, Percival George, loathing his name throughout childhood. And a name he dislikes can do a child real damage.

Too often, choosing a name is postponed until just after the baby is born, when neither the father nor mother are at their most reasonable. A friend of mine, who regrets naming her daughter Gail, says it's all the fault of the hospital, which made her fill out registration forms when she was barely out of the anaesthetic. And the best explanation my mother has ever been able to give of how she happened to call me Jocelyn is that she was expecting me to be Don.

Sometimes a father takes advantage of the mother's immobility to register the child under the name he wants. This strategy failed in the case of a Toronto man, who was always called Gordon, but discovered in middle life that he had actually been registered at birth by his father as Samuel. But more often it succeeds, causing marital bitterness.

If you have a baby to name, start by eliminating possible names that one parent dislikes. A parent gets off on the wrong foot with a child whose name he can't stand.

Generally, parents are influenced in the choice of a boy's name by tradition, and of a girl's name by fashion. William, Robert and John are among the most popular boys' names today, as they have been since the Middle Ages. Fashions in girls' names change from decade to decade; a look at the trends may help you avoid some pitfalls.

Many women, to their regret, can be dated by their names. Look at the list of the most popular girls' names in 1899: Annie, Hazel, Mabel, Ethel, Elizabeth, Mary, Florence, Beatrice, Frances, and Agnes. And where are the Marylins and Shirleys and Donnas of a generation ago? They are young mothers, naming their daughters Susan, Ann and Lynn.

In 1950, the most popular girls' names in Ontario were Linda, Susan, Catherine, Joan, Margaret, Sandra, Patricia, Cheryl, Elizabeth and Bonnie. An informal survey of birth announcements in a Toronto newspaper shows Anne, Elizabeth, Mary, Susan and Catherine on top in 1957. Linda seems to have just about run its course, and so have Sandra, Cheryl, and Bonnie. But there is still life in Lynn and Deborah, and Lisa is a recent arrival.

Judging from birth announcements in the New York Times and The

Times of London, Susan is as popular in England and the United States as in Canada. Mary, Jane, and Caroline led the English list. New York liked Beth, Sue, and Ellen used as second names — Mary Beth, Robin Sue, Lisa Ellen. In Canada, Anne was used almost always as a second name, as in Heather Anne, and so was Mary.

In the U.S. the DA-de-da rhythm is most popular; Nancy Jean, Wendy Gail, Meryl Sue. Britons and Canadians tend to prefer more melodious girls' names. Thus in Toronto, Nora Elizabeth, Katherine Louise, Susan Margaret, and Jennifer Anne. And in England, Sally Amanda, Barbara Louise, and Sarah Caroline.

Since the 1890s, despite the changing lists of "most popular," there has been a marked and continuing reaction against the high-sounding names of the Victoria Era. Arabella, Clarissa and Euphemia are now forgotten. Augustus and Adolphus have disappeared, but there has been a revival of many simple male names that had long been out of fashion — Roger, Michael, Peter, and Anthony.

Today, George seems to be losing ground everywhere. Robert, James, John, David and William are strong in Canada and the U.S. Stephen and Peter, though not yet in the top ten, are still gaining adherents. Some "good old names" for boys have fallen from favor in the last century — Albert, Henry, Alexander and Frederick.

So if you like a name that seems to you new and different, chances are that other parents will too, especially if you find the name in the birth announcements. Give it to your child if you like, but it's wise to couple it with a solid old-fashioned name. Then, if the child rebels against his first name, don't defend your choice stubbornly. Let him change. A Cheryl I know, finding that the world was full of Cheryls, decided at the age of ten that she would rather be called by her second name, Margaret. Her mother, who was a little tired of Cheryl herself, agreed, and the child's teacher and classmates co-operated, to everyone's satisfaction.

Here are some other suggestions that may help in choosing a name: 1. The given name should harmonize with the family name, in rhythm and sound. Try them aloud. Avoid repeating harsh sounds, as in Peggy Liggett.

2. It's better to give a full name even if you intend to call the child by a nickname. Elizabeth is better than Beth, because it gives the child some choice. One young couple christened their daughter Wendy, because, they said, "If we call her Gwendolyn, she might grow up wanting to be known as Gwendolyn." Before taking this

your baby?

BY JOCELYN FULFORD

attitude, you might consider how your daughter's name will look in her signature when she is sixty-five.

3. You should also consider the nicknames that are bound to arise out of the given name. If you like Barbara but can't stand Barb or Barby, better call your daughter something else.

4. A name that is easily spelled and pronounced will save the child much trouble with friends and teachers. Avoid names that are so unusual they always arouse comment. Any child would rather have a common name than a "funny" one.

5. Avoid names with unpleasant associations. Amber, for instance, can't be used for at least a generation. Clarence and Percy have fallen into the category of "sissy" names.

6. Having the given name and surname agree in nationality isn't all-important. Karen sounds well with many non-Danish names. But give the matter some thought. Very Irish names like Maureen and Deirdre can sound odd when coupled with German or Italian surnames.

7. It will save your child trouble if you give it a name which definitely indicates its sex. Names like Dale and Leslie, which can be given to either boys or girls, often cause confusion. ♦

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Your kids are a riot!

By MARGARET BREEN

*This Grade One teacher gets a million laughs and
a deskful of loving loot daily from your cherubs*



I AM A Grade One teacher. From the first day of September to the last in June there's never a dull moment in my classroom. Each day is crammed with broken zippers, knotted boots, bloody noses, dirty faces, bubble gum and dandelions. Every hour is a succession of urgent trips to the washroom, whispered gossip and smuggled firearms. Your thirty-five six-year-olds are the busiest, funniest people one could find anywhere.

There are those who can tell the biggest whopper with the straightest face; the junkmen who stuff their drawers with crumpled papers, apple cores and alleys; and the young fashion plate, prancing in in her best pale-green party dress and black patent slippers. There are the industrious who labor over their printing books with the seriousness of old senators, the social butterflies who chatter aimlessly all day long, and the engineer who ties his rubber to the end of a long string which he can quickly aim at his friends and retrieve again. There are those who quarrel forever about property rights, such as permanent borrowing of pencils and feet planted on the wrong territory. And there are the nonconformists who hover on the edge of society, refusing to join the game or hold the book right side up. All of them find their own particular niche in the average Grade One classroom.

During the early fall days children disappear as mysteriously as flying saucers. Last fall a sound of distant, mournful sobbing crept in under the classroom door the second day of school. I finally found a young lady crying in the girls' lavatory.

"I wanna go-o-o h-o-m-e," the small lungs bellowed.

"You are just the little girl I am looking for," I confided. "We are all waiting to hear a story and play some games, and we just wouldn't think of starting without you." The tears stopped, the eyes looked up. The young ego began to swell. Quietly she took my hand and returned to the room like a celebrity.

Meanwhile, her classmates had

taken advantage of my absence to enhance their social life. Six-year-olds never feel that they really know one another until they have had a couple of good fights—a vigorous ruler fight is about the best ice-breaker of all. After several bloody noses, bruised knees, torn jackets, broken glasses and pulled pigtails everyone feels comfortably in the social swim.

When the first few hectic weeks of social and academic orientation have run their course, I hope for a more unshattered routine. A typical school day begins with the inevitable opening exercises. The young worshippers clasp their hands, bow their heads, screw their eyes shut and assume all the piety of the centuries on their faces.

They are allowed to choose their own hymns.

"Jingle Bells," suggests a young enthusiast.

"That ain't a church song," a potential bluestocking enlightens him.

"When Mothers are Sailing," someone suggests.

"When Mothers of Salem," I reiterate carefully. Over a period of time interpretations come easily.

A conversation period usually follows the opening exercises. The children are allowed to tell bits of news important to them at the time. Sometimes I feel like a vault of top-security information—your children confide more family secrets in me than you would in your own diary. I know how old you were on your last birthday, if you have false teeth and your opinion on Grandma's interference. I am one of the first to hear that a new baby is expected at your house. Sometimes these savory bits are communicated to me in whispered privacy at recess time, but more often than not, before the subject can be changed, the reports are made to the whole class.

Then too there are the days when fact becomes strangely mixed with fiction in our discussion period. Your tender six-year-olds are the greatest prevaricators on earth—the most unlikely stories come from the most innocent faces.

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"My father won the whole war," a boy announced one morning when we were talking about Remembrance Day.

"That's nothing," comes the proud rejoinder. "My dad had his head blown right off. Just ask him, if you don't believe me."

A little girl brought the news one day that she had a new baby sister. "We are going to call her Susan Marie."

"How lovely, how lovely," I murmured. So many new brothers and sisters had arrived that I was beginning to sound like a scratchy record. A few days later, I met the child's mother on the street. "And how is the new baby?" I asked politely.

"What new baby?" She was astonished. The baby existed only in her daughter's imagination. The child had not wished to be outdone by her prolific neighbors.

At recess time, on most days, tokens of pupil-teacher love arrive on my desk. Crumbled cookies from dirty pockets, half-rotten apples, chewed candy and squashed peanuts are lovingly presented by your progeny. In the spring I get dandelions from every lawn in the city and stolen samples from every lilac bush and tulip bed on the way to school. Every bouquet must be put in water and treated with the greatest respect for fear of offending the donor.

The outdoor recess period is bound to produce at least one skinned knee or scraped arm. Although the victim may howl as if half-killed, you can see that he is secretly enjoying the horror-filled eyes of the other classroom members. A trip to the nurse's office commands as much respect as a trip to the moon; status is doubly assured if the hurt one returns wearing a very large bandage.

Often these scars of battle can be traced to a group of gun-toting desperadoes who arrive on the scene almost daily. There is considerable competition for the best-dressed cowboy. A miniature Hop-along Cassidy will come swaggering into the classroom some morning. That afternoon a dozen different cowboy camps will be represented by various and elaborate garbs. Soon the classroom looks like an early western settlement of mid-gets. One or two distrusting young cowboys are bound to smuggle their guns to their seats. Just let anyone steal a rubber or poke a pencil in the back of one of these self-defenders and out comes a ferocious weapon in the antagonist's face.

Then there are the inevitable cut-and-paste sessions which take place nearly

every day. I am convinced all your children have a paste deficiency in their diets. I have caught many an amateur craftsman in the process of gobbling up his last bit of paste. During every construction lesson numerous trips are made back to the paste bowl for second helpings.

The paste issue seems a small thing compared to the horrors of a Grade One class in the wintertime. As soon as the first snowflake falls you pack your offspring off to school in those anonymous-looking snowsuits. Thirty-five sexless

creatures enter the classroom when the bell rings, each securely encased by temperamental zippers, knotted laces and melting snow. Only when each little package has been unwrapped does the child become identifiable.

But winter fades away at last and small boys' pockets begin to bulge with marbles and every girl clutches a skipping rope. By May every other child has two front teeth missing. Gaping little faces grin at me like Halloween jack-o'-lanterns.

When June arrives I am aware that my mission with your children is almost completed. Each little head has been filled with number work, reading skills and all the requisites for the next grade. There is something sad about the last day of school when it finally comes. I know that I am going to miss your children—all the funny things they do and say keep popping into my mind. My one consolation during the summer months is that come next September I can start all over again. ♦

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It is an old custom among Greek women to serve a glass of water and a spoonful of jam to visitors instead of tea, sandwiches and cake? The jams are very exotic, such as rose-petal jam or quince jelly, and are set aside for use on special occasions only.

—Betty Palate, Edmonton.

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START A CO-OPERATIVE NURSERY SCHOOL

Continued from page 17

Kay Morrison the co-operative project really got rolling.

Mrs. Nasmith, an efficient and businesslike organizer, had had a child in a semico-operative in Toronto; Mrs. Morrison, the mother of two preschool daughters (she now has a baby son too), had known of a co-op in Nashville, Tenn. Both leaped at the chance to start one in Applewood.

"I had a very shy three-year-old, and a nursery was just what I wanted for her," Kay Morrison recalls.

Mrs. Morrison's first step was to call Ontario's provincial day-nurseries branch for advice. "Find a teacher first," said its head, Elsie Stapleford. Miss Stapleford gave her the name of Mrs. Kinzie Tanaka, a trained teacher who lived in the district. Mrs. Tanaka, a Japanese-Canadian who had left teaching to raise a nursery-age son of her own, was interested in the job; Mrs. Beamish discovered that her own church would have a hall available; and Mrs. Morrison called a meeting to organize a school.

The mothers did the rest of the work in just one month. Their first job was to find more members. They canvassed the children on next year's kindergarten list, spent hours on the telephone calling friends, and posted announcements. They even buttonholed parents relaxing on their lawns.

They had to convince a lot of their neighbors that any nursery school was worth-while. Fathers especially protested that their children were perfectly happy at home. Nursery schools, they said, were for the problem child. The organizers tried to explain what child-guidance experts say: that most preschoolers, even those who seem happy running with the neighborhood gang, can benefit more from a good nursery, learning how to get along with children and grown-ups, to co-operate, to think up and carry out projects and to paint, dance and sing.

There were fifteen children on the list by opening day, but it was a struggle to get them. On opening day the next year there were thirty, the capacity, and a waiting list.

The second problem was equipment. The mothers learned from Mrs. Tanaka and the day-nurseries branch what they needed. Then they went to work to beg, borrow, build or, as a last resort, buy it.

Some necessities were bought on charge accounts, which didn't have to be paid until after the fees came in; some mothers paid their fees in advance to provide the rest of the capital. Three fathers put together two big toy cupboards which cost thirty dollars for materials. A fourth built easels. The mothers begged secondhand toys to fill the shelves, anything they could fix up or paint.

"On garbage-collection day," Pauli Nasmith says, "I drove along the road checking every house to see what they were throwing out."

Tin cans had to be decorated and nested; baby-food tins were painted for individual paste pots. One mother made plastic aprons for amateur artists. Another padded and painted six-quart baskets to bed down dolls. Some supplies

had to be bought—art materials, a first-aid kit, paper cups and towels. That took another twenty dollars.

Opening day on October 11, 1955, was as smooth as if the mothers set up nursery schools every year. "We astonished ourselves," one said. The most serious difficulty anyone can remember was that one small pupil named Sheila refused to take off her coat for the whole first week.

Applewood starts its third year this month in new quarters at the recently completed Applewood United Church, much closer to most of the homes than the first school. The mothers have had a bid in for space since before the cornerstone was laid. The nursery runs, as most do, from nine to twelve five mornings a week. Applewood's term is October to April; others with outdoor playgrounds run longer. Two mothers work each morning helping Mrs. Violet Bjarnason, who has taken over from Mrs. Tanaka as supervisor, and the paid assistant who was added in the second year. Each mother has about two shifts a month. Their jobs are to help settle arguments and solve problems during the play periods, take the children to the bathroom and give them a snack, tidy up between activities, lay out the blankets for rest period and see that everybody gets into the right snowsuit to go home.

During the whole morning they soak up valuable lessons in child guidance by watching the trained teacher put thirty preschoolers, including their own, through their paces without spanking, scolding or obvious strain. The few mothers who enroll their children frankly because they can't handle them look to the supervisor for advice, and try to apply her techniques at home.

The story of Ian Scott is a good example of how a nursery can help an upset and overdependent child. When June Scott first brought him to the school he clung to her constantly, as he had for the whole past year.

It was easy to understand his behavior: his parents had moved into a strange new house only three weeks before a new baby was expected. Ian had barely got used to this upheaval when his mother went away to hospital. When she first came home he refused to walk, and for several weeks she had to carry both him and his new baby sister.

It was to help him break away that she joined the nursery. As is customary, she stayed with him in the nursery the first three days to help him get used to the new surroundings. He still stuck tightly to her skirts. Finally Mrs. Tanaka suggested a new technique — just leaving him. She thought he would be all right.

The next morning June took her son to the nursery, explained carefully that she would be back at mid-morning to see him, then raced out the door with his howls in her ears.

"I came back in half an hour and peeked in," she says. "Ian was painting happily at an easel. I was never so surprised in my life." It still took Ian a week or two to join all the activities, and a few more months to stop trailing his mother whenever it was her turn to work. Now, however, he goes off to vacation school happily, and to group swimming lessons, and he looks forward to starting kindergarten. He probably will adjust quickly there too, for the local kindergarten teacher finds that co-



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op graduates get along better, on the average, than classmates who have not been to nursery school.

June Scott isn't sure whether their experiences at nursery school made bigger changes in Ian's attitudes or her own. "I was too intent on my own problems," she says. "Ian was my first child and I was much too serious. Everything that happened was a problem. It helped me to see that other mothers have problems too."

Child-guidance experts think just as highly of the co-ops as the mothers do. Miss Elsie Stapleford, of Ontario's day-nurseries branch in the Department of Welfare, says the fact that they teach mothers as well as children makes them "the most valuable type of nursery program we have."

"We still in our society blame mothers for sending their children out to be cared for. We feel they are dodging their responsibility," she explains. "But in a co-op the mother goes with the child. She improves her own ways of handling children at home. She feels she is a better mother that way and she is happier about the whole thing."

On the mornings the mothers don't work in the nursery, they take time to follow hobbies, cuddle new babies or catch up on their housework. In the afternoons, they have more time for fun.

"A mother needs free time as much as anyone," Elsie Stapleford says. "No one else has such continuous responsibility."

While the experts and the parents agree on the delights of the co-ops, they also agree on the dangers. They are, they say, very, very difficult to run.

"People aren't trained to be co-operative," Miss Stapleford explains. "After the first enthusiasm fades, most of them run into lots of trouble. On the one hand, the mothers are the employers; on the other they are the teacher's assis-

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tants. It's a very common cause of trouble."

At one of Ontario's co-operatives, the biggest difficulty—now overcome—was that the mothers ignored their work assignments, leaving the supervisor alone with thirty children. At two others, disputes between some parents and the teacher nearly split the schools. One has a new teacher; the other fired its first teacher, now has her back.

One answer, experts say, is a new kind of nursery-school course to prepare teachers to educate mothers as well as children and to train mothers for the nursery staff. Meanwhile, both sides are going to need a lot of emotional maturity and common sense.

Applewood's biggest mistake, the mothers say, was in running what proved to be a business almost as casually as a coffee club. The chairman, Mrs. Nasmith, recalls that she seldom asked

for motions or took votes. Minute-taking at executive and general meetings was haphazard. Later, no one remembered exactly what had been decided.

Applewood now has a new constitution, and meetings follow parliamentary procedure. A personnel chairman funnels all problems and complaints from parents to teacher and vice versa. An advisory board was appointed, including Mrs. Frances Johnson, supervisor of Parent Education at Toronto University's Institute of Child Study, one of the fathers and the past chairman. "We should have asked the fathers for more advice from the start," says one mother, "to help put things on a businesslike basis."

With their new home and most problems ironed out, it looks like plain sailing for the nursery mothers at Applewood. They're glad Betty Dales and Phyllis Beamish had that morning chat over coffee three years ago.

How you can set up a co-op nursery

First, find members. Canvass your friends. Check with neighborhood Sunday schools, Home and School. Write a letter to the local newspaper or insert an ad. You'll probably need at least a dozen children to make the fees reasonably low, and most experts think it's better to keep the number not much over thirty.

The mothers should understand they must work regular shifts in the nursery, but that the more they put into it the more they will get out of it. If you can, weed out the draggers who try to do the minimum and that grudgingly, and those who are only after cut-rate care for a child they don't want at home.

"People who send children just to get rid of them don't last long in a co-op," Kay Morrison says. "You have to work too hard."

Second, organize. Pick the best chairman you can, a person with the tact and sympathy to co-ordinate the sometimes divergent ideas of parents and teacher. You will also need a secretary and treasurer and some or all of these committees: membership, equipment, working schedules, social, transportation, supplies, health and parent education. (Applewood gets along with only the first four.)

Set up a constitution which, in addition to the usual provisions, defines the teacher's responsibilities and the parents'. Applewood worked out its new one from experience, and you can get a copy by writing to the secretary at 939 Henley Road, Port Credit, Ont. Or you might find the suggestions in the Ontario day-nurseries-branch pamphlet, The Co-operating Nursery School, helpful.

Plan to have regular parent meetings once a month, and oftener at first, to discuss progress and problems.

Third, get professional help in finding out how to run a nursery and what legal requirements you must meet. Some provinces, such as Quebec and the Mari-

times, have none at all; others, such as Ontario and British Columbia, license the nurseries and set up detailed standards for them. In addition, a municipality, such as Winnipeg and some Montreal suburbs, may license nurseries or require that they pass fire and health inspections. Check with the department of welfare in your province, or in Alberta and Newfoundland with the department of education.

A good deal of literature is available to help you get started. Ontario, for instance, puts out free leaflets on co-operative nurseries, setting up a nursery school, lists of equipment and plans for making it, and aids in program planning. Write for them to the Day Nurseries Branch, Department of Public Welfare, Parliament Buildings, Toronto.

Here are some other good references: Pre-School Education, Department of University Extension, University of British Columbia, Vancouver (\$1); Our Co-operative Nursery School, Silver Spring Nursery School Inc., Silver Spring, Maryland (\$1.50); and the textbook in the field, Parent Co-operative Nursery Schools, by Katharine Whiteside Taylor, published by Columbia University Teachers' College.

Fourth, find a leader. In Ontario and British Columbia, she must in most cases have completed a recognized preschool training course. In other provinces, requirements are less formal or nonexistent, but anywhere you would be well advised to look for someone who knows something about nursery methods. One co-op imported a professional for one month to teach the mothers who would staff it.

If you know someone who works well with children but needs training, the University of British Columbia gives an excellent correspondence course in preschool education, and in Ontario the Nursery Education Association offers a six-week summer course.

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The best solution usually is to find a trained teacher who has married and settled in your community and wants only a part-time job. You may be able to get a lead on one from the Ontario or British Columbia departments of welfare, from the Institute of Child Study in Toronto or from other schools which have training courses.

Fifth, find a home. Many co-ops, like Applewood, use Sunday-school halls. These fortunately come equipped with small chairs and tables, a piano and toilet facilities, and probably meet the fire regulations. Check also if there are any unused school rooms, community centres, organization halls or meeting rooms in your suburban shopping centres.

A private home may be the only place you can find, but several nurseries have run into trouble with the neighbors over zoning restrictions.

Sixth, you need equipment. Let's hope the tables, chairs and piano come with the hall and that you can borrow a record player. With time and effort, you and your husbands can almost completely equip the rest of the nursery.

Start the men making toy cupboards. Then collect, make or buy the things to fill them. In Ontario, nurseries must supply at least a toy and one half per child. Inspectors tell about the school they once found with twenty children, and twenty toys. The children sat in two long rows. Every five minutes the teacher rang a bell, and each child had to pass his toy to the right.

Typically, you will need nested cups, blocks, pegboards, puzzles, building toys, trains and trucks. In the housekeeping centre moppet mothers want doll furniture, dishes, ironing board, mop and broom, sink and stove, and of course a kitchen telephone. If you have an outdoor play yard—not a requirement—add a sandbox, swings, wagons, outdoor blocks and fencing.

You will have to buy creative materials such as plasticine, paper, paint and

brushes, and the first-aid, washroom and refreshment supplies.

All together, the Applewood group spent about fifty dollars before the school opened. That's unusually low. The experts say it's better to have one hundred dollars to count on. Another group spent one hundred dollars on equipment and fifty dollars on supplies in setting up. And Applewood replaced some makeshift equipment after the first fees came in.

Seventh, make a budget. You know now what your big expenses will be for a supervisor and a hall. Estimate the additional cost of utilities, building maintenance, nourishment, insurance and replacing equipment. Then divide it up among the mothers, and collect for each term in advance. It's usually better to add a dollar extra than to short-change the children and panic the treasurer.

Some nurseries charge a registration fee to make up for what the founding parents contributed to get the school started. At Applewood, it's two dollars. Applewood also raised one hundred and fifty dollars at two bridge parties and in an auction sale of everybody's odds and ends to buy extra equipment during the first year.

A few co-ops find a sponsor to underwrite the initial costs. It might pay to suggest that your local ratepayers' association, Junior League or service club consider the project.

Eighth, plan the program. Here is a typical nursery day:

9 a.m.—Free active play, outdoors if there is a playground, otherwise inside with the big floor blocks, tricycles, play store and housekeeping centre.

10 a.m.—Story circles, divided by age.

10.15 a.m.—Creative play with art materials, puzzles and building toys. It's also bathroom and juice time.

11 a.m.—Music time: rhythm bands, dancing and plays.

11.30 a.m.—Rest ten minutes listening to records, then dress to go home. ♦

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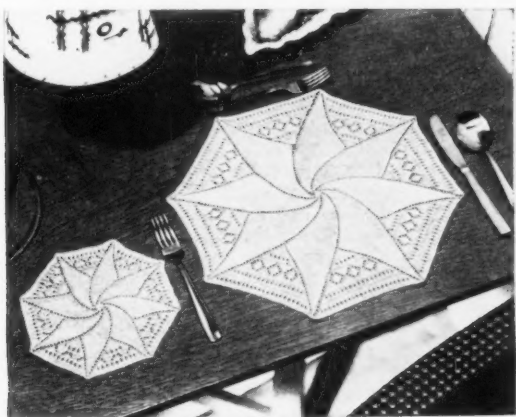


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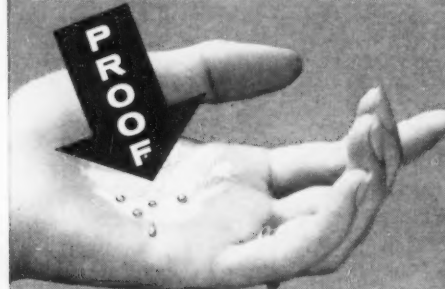
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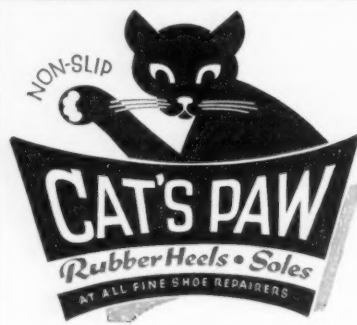
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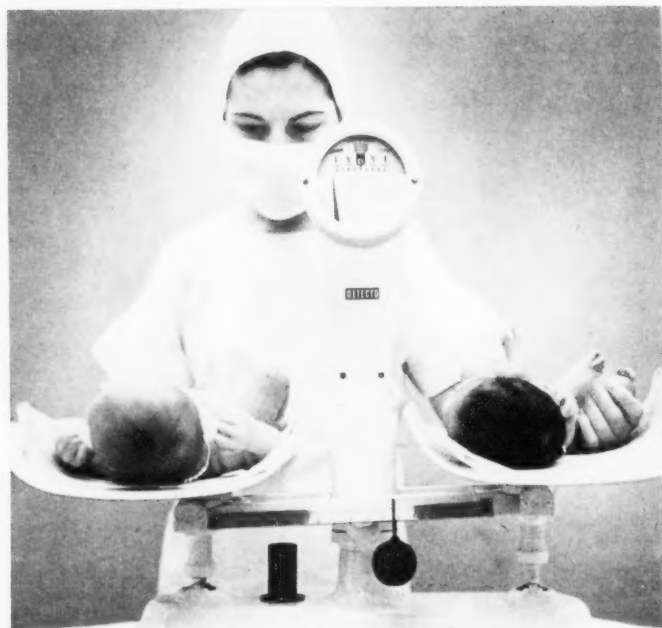
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FOR CHATELAINE'S YOUNG PARENTS



What to tell your child's doctor

*Here's what to expect from him — and
what he should expect from you when he
comes to see your child*

BY ELIZABETH CHANT ROBERTSON, MD, DIRECTOR CHILD HEALTH CLINIC

YOUR child's birth is the beginning of a long association with his doctor. Co-operate wisely with him so that your youngster will have as healthy a childhood as possible.

The doctor examines your baby soon after he is born. Usually there will be at least one more checkup before you both leave the hospital. From then on take him to your doctor at regular, frequent intervals during his first year; or take him to one of the well-baby clinics run by your local health department. As he grows, continue with these regular checkups as often as your doctor suggests.

At these regular visits, he is weighed and changes are made in his diet as needed. You also have a chance to ask about the minor problems that usually crop up. Often it's a good plan to write these down so that none of them slip your mind.

Shots at three months

Incidentally, both in Toronto and Winnipeg, we are now seeing about ten times as many babies actually ill with scurvy as we did five years ago. This means of course that they are not getting enough vitamin C, or in technical words, enough ascorbic acid. If your baby is receiving vitamin drops, read the label to make sure they contain ascorbic acid and see that he receives them every day. Perhaps your doctor has prescribed orange juice or vitaminized apple juice, which both contain ascorbic acid, but here

again your child should have it regularly every day. It seems shocking that Canadian babies are still developing this disease which is so easily prevented.

At about three or four months of age, your physician will start giving your baby injections to protect him from diphtheria, whooping cough and lockjaw. Soon afterward he may be started on his polio shots, and after two of these he will be ready for his smallpox vaccination.

Apart from your doctor's advice and these preventive shots, the main responsibility for your children's health rests squarely on your shoulders. To do your job intelligently you should have a good general idea of how the human body functions. Your public library will probably have at least one book on this subject, but be sure it is written by a properly qualified person and not by a faddist. Not only are many people uninformed, but countless others are misinformed about their bodies, so that they believe all kinds of potentially dangerous and impossible things. The Canadian Mother and Child, which you can usually obtain free through your public-health department, is an excellent book to consult.

Of course, despite precautions, all babies and children occasionally do get sick. Unless it is a very mild illness, you would be wise to talk it over with your doctor, who should already be familiar with you and your child.

How can you co-operate with him?



bringing up baby

Hints collected by Mrs. Don Gerber, mother of five...



When to lend a helping hand

Did you ever stop to think that when baby gets an out-of-sorts spell it may be that he's trying to accomplish something—like trying to turn over—to sit up—or to reach something that's out of reach? If you can't determine just what it is that baby wants, an extra helping of friendliness and affection often works wonders in getting baby over the rough spot.

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- 2 eggs, slightly beaten
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Combine ingredients and pour into greased custard cups. Set cups in a pan of hot water. Bake in a moderately slow oven (325°F.) until firm. About 60 minutes.



Fact or fiction

"Is there really a Mrs. Gerber?" That little question pops up in many of the charming letters from mothers who follow this column. Well, there's nothing fictional about me or my family. I'm a very much alive, proud mother of 5 and a delighted grandmother of 6. It's a busy, but rewarding life and the lot of us love every minute of it.

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Give accurate details

When you reach your doctor on the phone, tell him the main trouble briefly. Have some notes ready: your child's name, age, when the trouble started, what has happened since and how he is now. The doctor can tell a great deal

about your child's condition from your story if it is accurate. Very often how the youngster looks and acts reveals more than the height of his temperature. Is he limp and listless, is his neck stiff, is his face grey and his eyes sunken and so on? From your report, the doctor can decide whether he should come immediately or whether he can safely come later on. Don't be upset if he is late, because emergencies often throw his schedule out.

When the doctor calls

Your doctor may give you some directions over the telephone. Write them down briefly. If you don't understand what he wants you to do, for goodness' sake tell him, then follow his directions explicitly.

Be ready for him when he arrives. You will be able to give him an orderly account if you jot down briefly events as they occur. Have a pad handy in the patient's room for this—it is easy to forget when you are busy and worried.

MMmm . . . we loved this test!



I MAGINE eating candy as part of a day's work! Not just one or two pieces, but all you can eat! That's what happened when we taste-tested a new-formula fudge and icing mix for the Chatelaine Institute Seal of Approval.

Margaret Livingstone, our test assistant, was up to her elbows in fudge—not literally, but she made batch after batch of delicious candy, comparing formulas and brands. Then, as the mix was to be used as icing too, she made up the same number of icings, checking to be sure that they covered the size of cake claimed and iced the stated number of cupcakes. Instructions on the package were read for ease of use. On our suggestion, the company improved their labels so there would be no chance of misunderstanding by the consumer. The Institute staff put their full weight behind the research (even added some!) by testing the candy and icing for flavor, richness, texture and appearance.

We next sent the mix to our laboratory chemists who pronounced the product fully acceptable in quality and purity.

As a result a new fudge mix joins the many mixes which are saving homemakers time and energy. The Chatelaine Institute Seal of Approval has been granted to the five flavors of Vi-Tone Hasty Fudge and Icing Mix.

Holders of Chatelaine Institute Seal of Approval — October 1957

Arborite #6
Arborite #10
Arborite Twin-Trim
Beacon Polythene
Housewares
B. F. Goodrich Sponges
Carpet Cushion
Blue Ribbon Spices
Extracts and Baking
Powder
Bonnie Ravioli Dinner
Carnation Evaporated
Milk
Chan Sponge Mop #10
Diaparene—ointment,
powder, rinse, tablets
Dominion Domolite
Dominion Inlaid
Linoleums
Dominion Marbleum
Dominion Vinyl Tile
Easy Automatic Washer
DCW
Electro Maid Heaters
#1333BT and #1306AT
Elna Supermatic Sewing
Machine
Formfit Foundation
Garments
Gerber Baby Foods

Harding Carpets
Instant Chocolate Milk
Instant Milk
Kirsch Products
Kool-Aid
Knitting Home Knitting
Machine
Lloyd Baby Carriages
and Strollers
London Lassie Shirts
Melmac Trademark
Modernfold Doors—
Spacemaster and
Custom-Line
O' Cedar Instant Cream
Furniture Polish
Prestige Furniture Wax
Presto Automatic Electric
Skillet
Presto Cooker #203
Presto Cooker #204
Presto Cooker-Canner #4
Presto Cooker-Canner #5
Presto Cooker-Canner #7
Presto Cooker—"Meat-
Master" #206
Presto Vapor Steam Iron

Pure Barbados Fancy
Bulk Molasses
Red Rose Tea, Coffee,
Instant Coffee
Revere Ware
Royal Doulton Bone
China and Earthenware
Sanitized Process
Softie Diaper Rinse
Spam
Success Paste Floor Wax
Success Self-Polishing
Liquid Floor Wax
Sunworthy Pre-Pasted
Wallpaper
Toastermaster IR14 Auto-
matic 2-slice Toaster
Toastermaster IR16 Power-
matic 2-slice Toaster
Trysion Dinette
Furniture
Viceroy Household Gloves
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Viceroy Rubber Fruit-
Jar Rings
Vila-Seal Furniture
Finish
Vi-Tone Hasty Fudge
and Icing Mix
Zero Cold Water Soap



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WATERPROOF
BABY PANTS

NOW Sanitized®

- Germ resistant
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PLUS new quick-drying nylon-acetate
waist and legs.



*Sanitized vinyl film is manufactured
by Canadian Resins and Chemicals Ltd.

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Baby** { Upset
Constipated
Teething

Give mild Baby's Own Tablets
to quickly bring the relief
that encourages restful
comfort. Thoroughly
dependable. No
"sleepy" stuff — no
dulling effect — taste
good. Easy to take.
Used by Mothers for
over 50 years. Get a
package today.



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leaves oven clean as new!



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and trouble
- Cuts oven grease
like magic
- No scrubbing
or scraping.
No steel wool.
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with every jar.

6 oz. jar 49c • 8 oz. jar 69c • 16 oz. jar 98c

Easy-Off

MANUFACTURING CO. LTD.
Iberville, Que.

Don't use technical terms; just describe things in your own words. Don't try to explain why this or that happened; what he wants are the facts. Sometimes an intelligent older child can tell his own story better than his excited mother. If the baby has passed an unusual bowel movement, you might save it to show the doctor, or even what he has vomited, if that is possible. If the child is trained, you might have a specimen of urine ready in a clean bottle. The doctor may not want it, but if he does this will save a trip for someone.

Give your doctor the facts before you go in the youngster's room so as not to worry the child. Let him talk to the patient without interrupting him, and be quiet when he is examining him. Have a towel ready for him in the bathroom.

Don't ask for an immediate diagnosis. Many different diseases begin with the same symptoms, and in the early stages and without further tests it is impossible to separate them. Without knowing the precise cause, your doctor can treat him so as to relieve at least some of his distress and start him on the road to recovery.

Don't demand antibiotics

Sometimes a mother calls up a doctor, says her child has a cold and demands penicillin or some other antibiotic at once. These drugs are neither helpful nor necessary for ordinary colds. Besides they should not be given without good reason, as their widespread use will result in more and more germs that are resistant to these antibiotics. This is already happening and nothing should be done to increase it needlessly. Also a few individuals become sensitive to one or more of these drugs. It is a pity to have this happen during a trivial ailment, as that means that they cannot be used later on in a serious infection when they would be of great value. As a general rule, unless there is some underlying trouble, such as previous rheumatic fever, a child that is sick enough to need antibiotic treatment should be seen by a doctor before it is given.

One of your main jobs is getting your child to co-operate in the treatment. Crushing tablets for a younger child and giving them in a little jam may be helpful. Toy doctor sets often pave the way to better doctor-child relationships. TV and radio are both useful for keeping a lively youngster quiet. In any case, humor and gentleness are usually more effective than sterner measures. ♦

WHY CAN'T YOU ADOPT?

Continued from page 13

Toronto Children's Aid Society had four times as many applicants as children. A spokesman for the Jewish Family and Child Service, Toronto, says, "Last year we had one hundred applications for exactly five children." Catholic agencies are the only ones where the supply and demand are approximately equal.

Why is the adoption situation worse than it's ever been before?

There are several reasons. Perhaps the most important is that child-adoption agencies have done such a good job of making adoptions popular. Twenty-five years ago, there were plenty of children around seeking homes. They were children born out of wedlock (who make up eighty percent of the supply of adoptable children) and children from broken homes. Because these children bore a stigma, very few adoptive homes were

available. Thanks to a persistent educational program in the community plus sound adoption practices this stigma has been removed and childless couples no longer hesitate to apply for a child.

Second, the number of children available from broken homes has been steadily going down in proportion to the total juvenile population. One of the reasons is that there are now more social agencies in the field working to keep families together; another is that we're living through a period of economic prosperity



Love is a lot of little things

As the days go by, you discover that the love between you and your baby has its roots in many things . . . things as big as baby's first smile . . . things as little as the memory of a happy time together.

We at Heinz know this so well, for we are in the business of making happy times. And we consider the business of making baby's foods our most important trust. We are constantly searching for new and better ways to make new and better foods for your baby.

A direct result of this search for better nutrition is Heinz new cereal, Infantsoy. Infantsoy is an extra-protein, body-building cereal developed by Heinz from soya beans and other essential grains, and it sells at the same low price as other Heinz Cereals.

Heinz also makes Rice, Barley, Oatmeal, Wheat and Mixed Cereal, all a special treat for baby. Try Heinz Cereals soon and see how much pleasure they add to baby's mealtime.



HEINZ BABY CEREALS 57

More than 110 kinds • Strained and Junior Meats • Baby Cereals • Strained and Junior Foods • Teething Biscuits



which makes it easier for families to stay together.

Third, there appears to be an increase in sterility. It's estimated that today one out of every ten married couples are unable to have children of their own. It's believed that much of this sterility is due to anxiety and tension—an unavoidable feature, apparently, of modern fast-paced living.

What are adoption agencies doing to make certain that every available, adoptable child is placed as quickly as possible?

All across Canada, agencies are liberalizing their programs to meet the demand for children. For example, up until fairly recently, an agency wouldn't place a child until he was almost a year old. Today, two- and three-week-old infants are being placed with couples when they leave the maternity hospital.

Naturally, certain safeguards are exercised. The unmarried mother must have had prenatal care and a healthy pregnancy and delivery. The physical and mental background of the mother and father is double-checked for normalcy. Finally, the infant is carefully examined both by the agency and the family pediatrician. In selecting couples for such infants, the agency look for emotional stability and emotional maturity. These couples must assume some risk—however small—that the child might reveal some defect as he grows older. This is the chance they must take in exchange for the joy of having their child right from birth.

Another effort to streamline adoption has been the establishment of such agencies as the Adoption Clearance Bureau of Ontario. Such bureaus operate on a province-wide basis to match children and would-be parents. Again, there's increasing co-operation among the various provinces in making adoption placements. A Roman Catholic Negro child from British Columbia, for example, was recently placed with a Saskatchewan couple; a Chinese child from Ontario was given to a British Columbia couple.

Another measure to boost the total number of adoptions per year has been campaigns to place children, who, only a few years ago, were considered "hard to place" or "unadoptable." The agencies' efforts have been meeting with unexpected success. Ontario has been giving leadership in this movement by advertising the existence of these "hard to place" children in every weekly and daily newspaper in the province.

What kind of homes are agencies looking for?

Generally speaking, they're seeking a home where the atmosphere is warm and friendly; where husband and wife get along reasonably well together; where the couple is mature and flexible and capable of understanding another human being and his needs. They want couples who are in good health and not too old to grow up with their children. They want a home where the breadwinner can provide decent standards of living and has some degree of economic security.

In spelling out these requirements, agency policies are neither rigid nor arbitrary. They're looking for a particular home for a particular child and will make whatever exceptions are necessary to achieve this matching.

If an agency refuses to give a couple a

child does this necessarily mean they are not suitable to be parents?

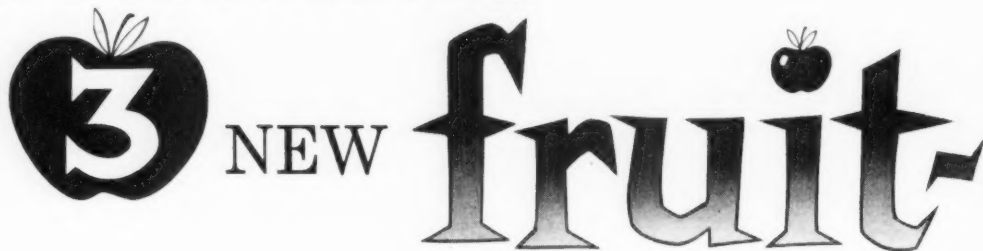
No. This is the unanimous reply of all adoption agencies who were consulted. Hundreds of capable, intelligent couples have to be refused simply because there are not enough children to go around. In many communities, there is a surplus of applicants from the professional, university-educated group; paradoxically, therefore, a high proportion of rejections come from this well-above-average section of the community.

Will the adoption agency tell you why they haven't a child for you?

Yes, and social workers agree that this is one of the most difficult chores they have to perform. It's not as difficult when the rejection can be made at the time of initial enquiry on such obvious grounds as age, religion and place of residence. The problem becomes thornier as the home evaluation goes on and it becomes evident to the agency that no child will be available for this particular home.

The social worker tries to make her explanation as simple and as straightforward as possible, but, in the words of Eva Bassett, adoption supervisor of the Toronto CAS, "It's humanly impossible to get many would-be adopting couples to understand you." They will often tell friends and relatives that the agency gave no reason for the rejection or that the social worker was "stupid and inexperienced." Agencies can understand this bitterness because they're put in the impossible position of "playing God"—de-

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Some babies take to strained meats from the start. Other babies take a little longer to become acquainted with meat's distinctive flavor. Yet all babies need the early protein meats provide for healthful growth.

That is why so many mothers teach their very young babies to like meat by combining it with fruit.

So, to make sure your baby likes meat from the start, Swift scientists created these three wonderful-tasting fruit-flavored meats.

All three are 100% meat, with a bit of fruit or mint added for tempting

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ciding who will and who will not have the privilege of parenthood.

When is a couple regarded as being too old to adopt a child?

While agencies are prepared to be flexible in certain cases, generally speaking when they place infants they want the parents to be under forty years of age. The regulations about age are made with an eye to the future. Social workers feel, for example, that parents in their sixties might have difficulty in coping with their

children when they grow up to be teenagers.

When an older child is placed, the age requirements of parents are not as stringent. As a rule of thumb, agencies like to maintain an age difference between parents and children of not more than forty years. Again, adoption workers recognize the fact that some adults are old and others are young for their age. Thus, one agency recently gave two children under ten to a man of fifty-five who had a wife of fifty. They were an excep-

tionally youthful and active couple—both physically and mentally. Furthermore, the agency had experienced some difficulty in placing these two particular children because of their age and racial origin.

The same kind of thinking goes into the health requirements of parents. Ordinarily, for the security of the children, agencies insist on good health. But exceptions have been made to fit the special needs of exceptional children. For example, a diabetic woman who was other-

wise in good health was given a hard-to-place diabetic girl because the agency thought this woman was able to give the child a full life because of her own experiences.

Do you have to be wealthy to get a child?

The answer is definitely no. Here are some of the replies from various agencies queried: "We place no minimum figure on the couple's income but only ask that the child have a reasonable standard of living and that it will continue." . . . "Our experience has shown that children placed in a home of moderate income have as good — or better — a chance of happiness as those placed in a well-to-do home." A review of adoption placements made by the Toronto CAS shows that the bulk of them fall into the middle-income group.

Many well-to-do applicants are refused children. One applicant, at the age of thirty-eight, was general manager of an important business and was earning over fifteen thousand dollars a year. He was an aggressive, hard worker who spent all his time furthering his career. At the time his application was received, the agency placed a child in a home with less than half the income but where the father was much more contented with his lot.

A large home is not a requisite of adopting parents. It's true that agencies are reluctant to place a child in a home where he'll have to go on indefinitely sharing a bedroom with his parents. But they will give a child to a young couple living in modest quarters where the prospects for improved housing are good.

What are the religious qualifications for an adopting couple?

Religious requirements are laid down in the child-welfare protection acts of the various provinces. Illegitimate children assume the religion of their mother and must be placed in homes where a similar religion is practiced. If the child is legitimate, he assumes the religious faith of his father. If a child belongs to a faith whose membership is small, i.e., Christian Science, Bahai, an effort is made to place him in a family practicing this faith wherever possible. Such placements are handled by the local Protestant CAS. In larger centres, there are also Catholic and Jewish agencies to place children of their own faith.

As for the amount of religious observance required in the home, the requirements vary with the individual agency. Catholic agencies require that at least one of the adopting parents be a practicing Catholic and that the children be reared as Catholics. Protestant agencies say that "we want our children to get a reasonable amount of religious training in the home" but are willing, at times, to interpret this policy very broadly. Jewish agencies usually only insist that "the adopting parents feel Jewish and have some affiliation with Jewish organizations or the Jewish community."

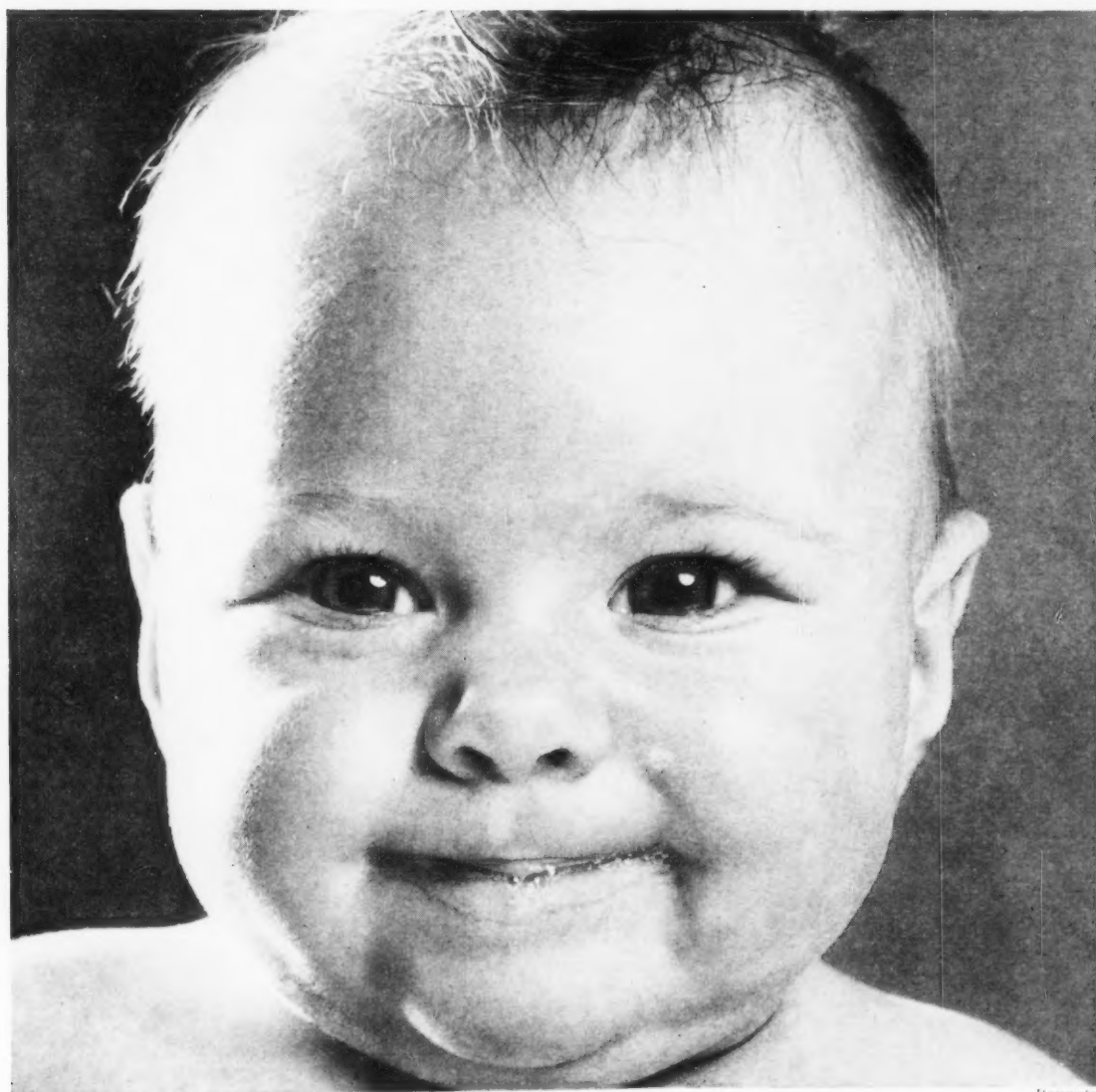
Is it true that it's easier to get a child for adoption if you're a Roman Catholic?

Yes—this appears to be the case all over Canada. Last year, for example, the Toronto Catholic Children's Aid Society received only 230 applications for 189 children. Children were usually placed within six months of the time the parents made their original application. In Winnipeg, there's such a surplus of Catholic

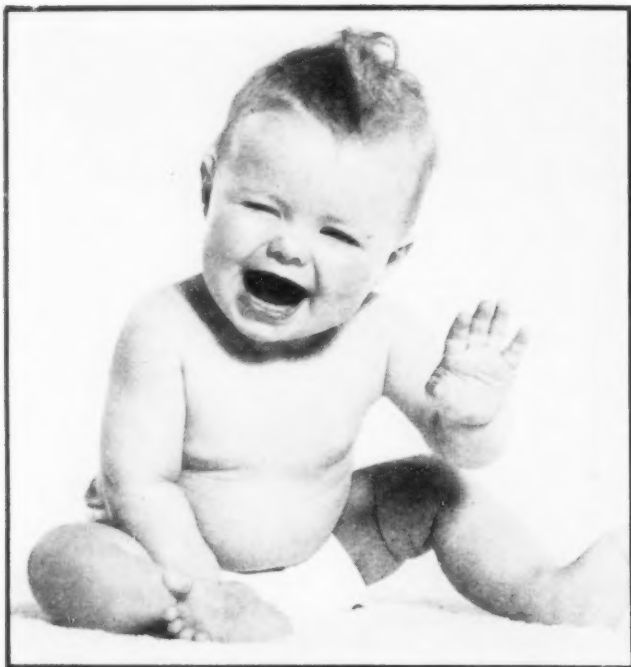
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babies that welfare officials are considering placing them in Minnesota homes across the border. However, the relative abundance of Catholic children doesn't relieve the general shortage since Catholic children, by law, are required to be placed in Catholic homes. Religious emphasis on large families and the absence of birth control are some of the reasons why fewer Catholic families have to apply to the adoption agency for children.

Who are the "hard to place" children and do they represent a great risk to prospective parents?

They are usually children between the ages of four and sixteen who have not been placed because of their age, religion, race, color or a physical handicap. It's estimated that there are at least three thousand such children available in Canada. Here are two typical "hard to place" cases from Ontario:

1. Dorothy is a pretty, petite, blond Protestant girl. She needs a good home with patient and understanding parents because she is a spastic and must wear a brace on one leg. Fortunately, her chances of some day walking without a brace are promising. But she has to attend a therapy class every week and so she must be in a home near a clinic. This little girl's greatest need now is for love and affection as part of a permanent family group.

2. Two good-looking brothers who are eight and nine years old. They are Roman Catholic, able to speak both English and French. Both boys have black hair and eyes with bright personalities to match their healthy physiques. They need a good permanent home where they can be accepted as part of the family.

Recent experience has shown that the chances of these children finding happy homes are excellent. Donna, a six-year-old Toronto girl with a cleft palate (see Chatelaine, December, 1955) has now had loving parents of her own for two years. Heather, a five-year-old, was born with a heart murmur. Since placement with a childless couple, she has become healthier, brighter; the murmur is still there but the prognosis is a cheerful one. A highly placed governmental executive in Ontario adopted two children who are part Indian. They share his interests in sports and cultural activities. The agency describes the placement as "an ideal one." This list could be expanded.

If refused by an adoption agency, is it wise to get a baby from a doctor, lawyer, or friend?

While the majority of these "private placements" are successful, they are usually not recommended. A comparison of agency and private adoptions in California recently showed that the agency placement is twenty times more likely to turn out happily. Adoption practice, as carried out in a good agency, is a complex and skilled business—a partnership of social work, pediatrics, psychiatry, psychology, law, anthropology and genetics. The unmarried mother is helped to reach a decision about the future of her child; once the decision is made, she's not likely to change her mind since she's had the opportunity to carefully consider all the pros and cons. The adoption papers are correctly made out. The identity of the adopting parents is kept secret from the mother, and, finally, great care is taken to match the child and adopting parents.

These careful procedures are often not

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Softie
too!"**



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- Makes diapers and all baby's things fluffy soft, sweet and fresh.
- Recommended and used by many leading Canadian hospitals and pediatricians.



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Specially formulated for babies!
Breaks up phlegm—eases wheezing.

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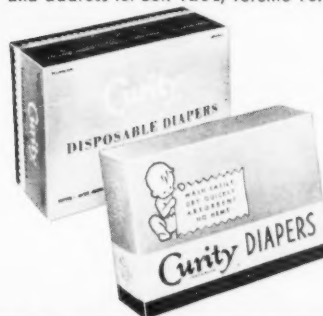
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Smart baby!
And here's
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- HIGHLY ABSORBENT
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At your favorite infants' wear, department or drug store. While you're there, ask to see **CURITY DISPOSABLE DIAPERS**, and **CURITY DIAPER LINERS**, too. For a sample Curity diaper send 25¢, name and address to: Box 123L, Toronto 16.



A CURITY PRODUCT

followed in private placements, with somewhat tragic results. One of the most publicized cases of this sort, in recent months, concerns an Ontario couple who "adopted" a pair of month-old twins through their lawyer and doctor. The real parents were a Dutch couple who could speak little English and were temporarily down on their luck. In desperation, they gave up their children but, some months later, they relented. Because the identity of the adopting parents was not guarded closely enough, the real father discovered their whereabouts and abducted them. The court ordered him to return them. Later, another court decision ordered that the children be returned to their real parents. The Supreme Court upheld that decision.

Is it advisable for couples who have been refused a child for adoption to take a foster child (i.e., a child needing temporary care in a home)?

Most social workers agree with Miss Marion Murphy of the Canadian Welfare Council, that "usually, this would be an unwise step." Would-be adopting parents want a child of their own; foster homes are designed as temporary resting places for the child until he can be reunited with his own family or moved into a permanent adopting home. Rejected

☆ ☆ ☆

WONDERFUL YOU!

By Ethel Jacobson

A man delights in being told
He's handsome, gallant, brilliant,
bold.

Referring to this noble specimen,
No term's too lofty to address him
in.

Lay it on however strong,
A woman knows she can't go wrong.
And yet he shows aggrieved surprise
When she tells him other lies.

☆ ☆ ☆

adopting parents may cling to the child when the time comes for him to leave. "This would be particularly harmful," says Miss Murphy, "because at just such a time the child needs to be helped—not hindered—to make the move by his foster parents."

What are the possibilities of getting a child from a foreign country?

It's possible but it's not easy. There are a few instances of Canadian couples going overseas and coming back with an adopted child. Arrangements have to be made in advance with the immigration department since naturalization and citizenship don't necessarily follow a legal adoption completed in a foreign country.

The agency active in arranging international adoptions is the International Social Service, whose nearest branch is in New York City. On a few occasions, the Canadian Welfare Council, Ottawa, has acted as their Canadian agent.

ISS has been successful in placing children from Japan, Korea and Germany, fathered by American servicemen, in homes throughout the United States. On the other hand, many Canadian couples have taken trips abroad searching for children to adopt and have returned home empty-handed. ♦

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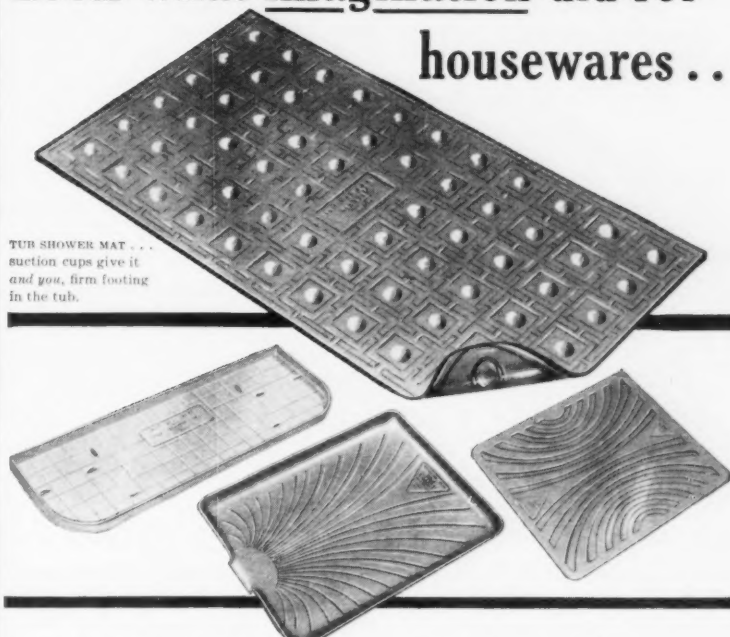
You'll find these tablets wonderfully convenient to use, too, because each one equals 1/2 a regular size ASPIRIN tablet. This ends the nuisance of breaking a tablet to give the usually prescribed child's dosage.

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APPLIANCE MAT... grips appliance tops... provide soft, secure surface for kitchen articles.

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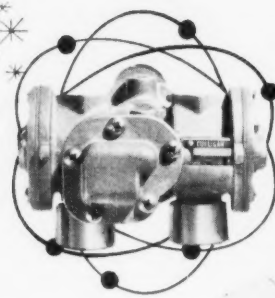
To the finest rubber, and the most modern manufacturing methods, Viceroy engineers added a strong dash of creative imagination. The result is housewares of a brand new design... rubber housewares that are more useful in your house than any others you can buy. They come in a marvellous choice of matching colours, and plastic wraps make sure they come clean!

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soft water you want,
all the time, all through
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On a service basis, or own it yourself . . .
the distinctive new Culligan Water Softener
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THREE STORIES COMPLETE IN THIS SECTION

JUST LIKE HER MOTHER

*That's what Uncle Alec said with fear and scorn. But Georgie
wanted to believe her mother was as beautiful and exciting
as one of the television shows she acted in*



UNCLE ALEC was a short solid man with a calm smooth unsmiling face and a high forehead that reminded sixteen-year-old Georgie Miller of pictures of William Shakespeare. His clothes always looked too tight on him because, as his wife Marge said, he had a slight tendency to obesity. Yet in spite of his clumsy body and awkward gait he had an impressive quiet dignity. He and his wife lived in a flat over his small book and gift shop. He was not a good businessman. He was too intellectual, too in-

dependent and stubborn, and he had an annoying way of shrugging and smiling when a customer disregarded his advice on a book. He sold records but showed real interest only in the customers who liked the classical composers, especially Mozart and Bach.

When Georgie's father had died Uncle Alec had offered to look after her, and her beautiful young mother, who had been separated from her father for two years, had come up from Toronto where she was working in television and had made

the arrangements. She had promised to send fifty dollars a month for Georgie's board, and had then returned to Toronto and Georgie had moved in with Uncle Alec and Aunt Marge.

At first she found it hard to feel at home at her uncle's place. She knew she could never grow to love a sedate, methodical and enormously respectable woman like Aunt Marge. Why Uncle Alec had married her she couldn't figure out, unless it was that he had met her when little more than a boy. And for

weeks, too, she was afraid Uncle Alec would make some slurring remark about her mother whom she had never stopped loving.

At the end of the month when a letter came from her mother and no mention was made of the board money, Aunt Marge made a caustic comment, but Uncle Alec didn't complain at all. Georgie was his brother's child, he said, and he was going to look after her anyway. She wanted, then, to help him in the store. Soon she was of real help because

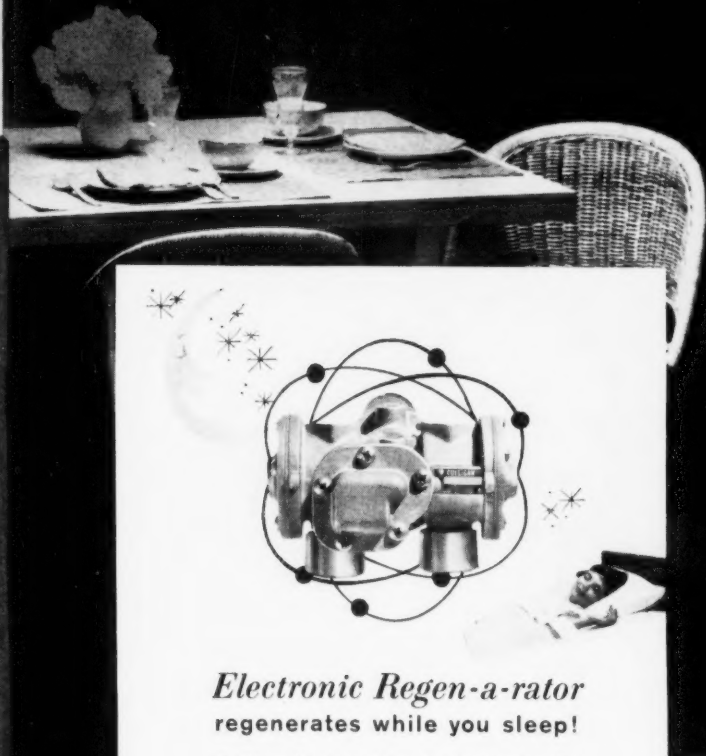
By MORLEY CALLAGHAN

Illustrated by Huntley Brown

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CHATELAINE BONUS FICTION

THREE STORIES COMPLETE IN THIS SECTION

JUST LIKE HER MOTHER

That's what Uncle Alec said with fear and scorn. But Georgie

wanted to believe her mother was as beautiful and exciting

as one of the television shows she acted in



UNCLE ALEC was a short solid man with a calm smooth unsmiling face and a high forehead that reminded sixteen-year-old Georgie Miller of pictures of William Shakespeare. His clothes always looked too tight on him because, as his wife Marge said, he had a slight tendency to obesity. Yet in spite of his clumsy body and awkward gait he had an impressive quiet dignity. He and his wife lived in a flat over his small book and gift shop. He was not a good businessman. He was too intellectual, too in-

dependent and stubborn, and he had an annoying way of shrugging and smiling when a customer disregarded his advice on a book. He sold records but showed real interest only in the customers who liked the classical composers, especially Mozart and Bach.

When Georgie's father had died Uncle Alec had offered to look after her, and her beautiful young mother, who had been separated from her father for two years, had come up from Toronto where she was working in television and had made

the arrangements. She had promised to send fifty dollars a month for Georgie's board, and had then returned to Toronto and Georgie had moved in with Uncle Alec and Aunt Marge.

At first she found it hard to feel at home at her uncle's place. She knew she could never grow to love a sedate, methodical and enormously respectable woman like Aunt Marge. Why Uncle Alec had married her she couldn't figure out, unless it was that he had met her when little more than a boy. And for

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By MORLEY CALLAGHAN

Illustrated by Huntley Brown

Uncle Alec was determined that there would be nothing cheap or common about Georgie. She must have distinction



the customers who wanted to buy jazz records liked her to wait on them and she learned to talk their language. Soon the little cubicle where they kept the record machine became her department.

Uncle Alec would sit at his big corner desk by the cash register and watch her moving around and he would rub the side of his face slowly and meditate. Once he said, "You're a bright intelligent girl, Georgie," and another time he said, "A girl like you with a little spark of something, well, she should have some distinction. There shouldn't be anything cheap and common about her. No, that's right." He seemed to be debating with himself, mulling over some plan and gradually finding pleasure in it.

He began to spend all his spare time talking to her about books and music. When they weren't busy in the shop he played classical records and talked about the composers. If she offered an intelligent perception, his face would soften and his eyes shine. He took her to concerts with him. At home, even when they were having dinner, he would recite the poetry of Keats and Shelley and have her repeat it, and then explain that the wisdom of the race was in the language and when good poems were learned by heart a girl could possess that wisdom.

He had her read aloud to him while he leaned back in the big chair in the living room, his eyes closed, and if she slurred over a word, or dropped a G, or sounded nasal he would throw out his arms, jump up and shout, "No, no, no," as he pounded his diaphragm.

"From here, From here, do you understand, Georgie?" It astonished her that he could get so excited and show such intensity and be so concerned. She was never to use slang, she was to speak slowly and with dignity. When he showed that he was growing proud of her she wanted to please him, and then it became good fun and she became proud of herself. Next year, he said, if they could get the money together he wanted her to go to the university.

His gentle patient concern began to touch every part of her life. In that neighborhood she knew few boys, but sometimes a young man who came into the store would notice her grave blue eyes and her high color. Her fair hair was drawn back into a bun on her neck and she dressed rather primly and wore no make-up, but he would take another look at her eyes and her beautiful figure and ask her out for an evening. But she would frighten him off with her tone and her conversation, then wonder why he didn't

come back again. Uncle Alec would be there to console her. "That's all right my dear . . . Never hold yourself cheap. Never be easy. Always be out of their reach, a little beyond them, and later on, when the cheap ones have passed through their hands, they'll remember you with respect and come back."

He insisted that she write faithfully to her mother, and she would take great pains with the letter and then read it to Uncle Alec, who would smile happily if she had expressed herself with distinction, and she began to believe they were both sharing a desire to impress her mother. Sometimes she would ask for the money for a dress or a pair of shoes. Her mother would answer and send the money and say that they were not to worry about the board money; one of these days she would come home for a quick visit and pay in full. The letter would be written in a breezy careless style with little punctuation and a lot of exclamation marks and many commonplace phrases.

Once Uncle Alec, himself, answered one of these letters to reassure Georgie's mother. He was not worrying about the money, he said. He came into Georgie's bedroom to read his letter while she curled up on the bed, and she was grateful that in the way he wrote he showed no hostility whatever to her mother, although he could easily have implied that he still looked down on her for deserting her husband. The whole tone of his letter was dignified and respectful and Georgie loved him for his generosity and for realizing how fond she was of her mother.

That night she asked, "What do you think mother really does in television, Uncle Alec?"

"Do? But why don't you ask her?"

"I have asked her, I ask her all the time."

"And what does she say?"

"She says she works with directors and producers, but what does that mean?"

"She's having her life, Georgie, just as you'll have yours. All lives are different, and they should be completely different, shouldn't they?"

One day they got a letter from her mother in which she said she was coming home for two days to see Georgie. "Well now, imagine," Aunt Marge said with a cynical smile. "I suppose she's worried about owing us money." But Uncle Alec took his time before saying anything. "Ten months since you've seen your mother, eh, Georgie?" he said finally. "Well, she won't know you. You've come

a long way. You're quite a little lady," and he smiled to himself.

In the afternoon, two days later, Georgie's mother telephoned from the hotel where she had registered. She knew they had no room for her in the apartment. She was calling, she said, before she came up to the shop, to warn them she was counting on taking them back to the hotel for dinner.

Georgie put on her new dark-blue dress. It was a severely modest dress with a high neckline, but when she turned slowly under the close inspection of Aunt Marge and Uncle Alec, they told her she had grown three inches and her mother wouldn't know her. For an hour she waited at the window. It started to rain, it was time to close the store, though two men still browsed around and Georgie got excited and fearful, and then with the rain falling hard a taxi stopped and her mother, in a huge mauve-colored straw hat and a squirrel cape, got out waving cheerfully to the driver and came running across the pavement to where she waited at the open door. "Why, Georgie, you dear soul, oh, bless you," she cried, and they threw their arms around each other.

As her mother swept into the store the two men who were talking to Uncle Alec couldn't help turning to stare at her. It was her light hair, her stride, her warm laugh sounding loud in the quiet store and her light careless elegant easy movements. She looked much younger than thirty-six and as she walked the length of the store, her arm around Georgie's waist, Georgie was very proud of her. They stopped to shake hands with Uncle Alec. On the way upstairs Georgie felt a glow come over her whole being . . . And she enjoyed it when Aunt Marge, who had on her best brown dress, took on an apologetic manner in her mother's presence as if she felt inadequate.

Uncle Alec finally came upstairs and Georgie sat by herself and listened while they talked. It was a very polite and gracious conversation, and Georgie loved it when her mother, looking over at her, smiled. But she noticed things about her mother that she wouldn't have noticed before; she talked carelessly, used a lot of slang and sometimes swore lightly, just for emphasis, and she had a lazy indulgent smile that made profound conversation difficult.

Her hair was lighter than it used to be. She wore too much make-up. These impressions might have disturbed her if Uncle Alec himself hadn't made them seem unimportant. Her mother joked

with him and laughed and listened, making what was said between them seem so sympathetically right and intimate that Uncle Alec, very reluctantly at first, yet surely, began to lose his superior aloofness. He began to make graceful speeches, he played up to her and once he laughed boisterously and warmly. When Aunt Marge became silent, Georgie smiled at her shyly.

When they had taken a taxi to the hotel and had had a fine meal in the big dining room, Uncle Alec wanted to pay for the dinner, but Georgie's mother reminded him gently that they were her guests. Everything seemed to be within her mother's reach, Georgie thought. They went up to her room and there she sat down at the desk and wrote a cheque for five hundred dollars, the amount she owed for ten months' board. "How do you like that, Aunt Marge?" Georgie wanted to say, but it wasn't necessary to say it. Aunt Marge, her eyes shining with vast satisfaction, made a silly embarrassing speech, and Uncle Alec had to say quickly that the money didn't mean anything to him, Georgie had become a valuable part of his life. He so plainly meant it that Georgie smiled at her mother and felt at peace with everybody.

It was arranged that Georgie would come down to the hotel next day and have lunch with her mother, and then they would go shopping. On the way home Uncle Alec said to her, "I was proud of you, Georgie. Nice manners. A girl of some cultivation. It was showing, my dear, and your mother saw it." Lying in her bed that night, Georgie heard the murmur of voices in the other bedroom and she knew they were talking about her mother, and she wondered if they felt as good as she did about the evening. Her mother did everything wrong, she thought, and yet with her careless ease and her little laugh she could put a glow on the evening.

At noontime next day Uncle Alec said to her, "We were in the way last night, Georgie. Have a good talk with your mother. Open up with her. Tell her all you've done and learned. Be yourself. Show what you're interested in. A lot of water has gone under the bridge, Georgie."

"I've got so much to talk about," she said. "Last night I just didn't seem to get started, did I?" When she got to her mother's hotel room she intended to have this conversation, but her mother was wearing a grey tailored suit and it looked very elegant and she began to admire it.

"It is nice, isn't it, Georgie. Oh, darling, we just don't look right together do we? That little dress you have on makes you look like a novice in a convent. Do you want to look like that? Why you don't look like my daughter at all. Are you sure Uncle Alec doesn't want you to wear horn-rimmed glasses?"

"My eyes are quite good, Mother."

"I'm kidding you, honey."

"Yes, I suppose you are."

"I mean you don't have to dress like Aunt Marge, Georgie. Come here and sit down and let me fix your hair." As she sat down, feeling awkward, she began to like the feel of her mother's hand running through her hair as she talked. "Why do they want to make such a sedate little piece out of you, Georgie? You're actually pretty, darling. You know what I'm going to do after lunch? I'm going to buy you the silliest gay dress, and you see that you use it, too."

At lunch Georgie tried to find out what her mother was doing in television, but nothing was made very clear to her. She was doing executive work for a Mr. Henderson, a producer. She got away from Mr. Henderson and talked gaily about Toronto and how Georgie would love it, but something was troubling her. "Georgie, you don't know how quickly time passes for a woman," she said finally, her eyes almost sad as she smiled. Her beautiful, generous, smiling mouth and the loneliness in her eyes that vanished in a moment seemed to Georgie to bring them very close together. "In a few years I'll be old, Georgie. That's the way it is. A woman wakes up and realizes she has suddenly fallen to pieces. In a year you'll be older and in a year I'll be so much older, and then we're going to live together, darling." And she made Georgie feel a little sad and yet poetic, as she had felt when Uncle Alec had carried her away with his reading of one of Keats's poems.

She began to talk enthusiastically about Uncle Alec. "He's been everything to me, simply everything," she said, and she told how he worked with her and wanted her to have a good mind and about his consideration and patience. It all poured out of her. She used words Alec would have liked her to use, she showed off and laughed and wanted her mother to see she had a fine discriminating mind. Her mother nodded, listening thoughtfully, her elbow on the table, her chin cupped in her hand.

"Tell me something, Georgie," she said. "Is Alec, well, is he ever critical of me? Put me on the pan. Fry me a little?"

"He wouldn't say anything about you. Why, that's beneath him. His mind is too fine and generous."

"Well, maybe I never understood Alec. Maybe you jumped right into his heart. Why not? You're an angel. And who knows, maybe angels talk like you do, darling. Your mother is light-headed and silly and anything very deep goes in one ear and right out the other, but I'll always be willing to listen to you. Come on and we'll do some shopping."

They loafed around the big stores and even the loafing made Georgie feel luxurious. The little things they encountered in idle moments became so diverting and so amusing. . . . They bought a good brown-leather purse for Aunt Marge and an imported English pipe and a pound of tobacco for Uncle Alec. "Now for the dress," her mother said. "It must be something crazy, almost with a touch of high fashion." For an hour Georgie tried on dresses. They bought one of fluffy organdie in very pale mauve that billowed out like foam, with the skirt about fourteen inches from the ground. It had two thin shoulder straps and a crinoline petticoat to go with it.

Her mother, who was leaving on the early train, came back to the shop with her to say good-by to Uncle Alec and Aunt Marge. When they arrived with their parcels, Uncle Alec was just closing the store. He suggested they all have dinner, but Georgie's mother said she would eat on the train. Aunt Marge came down and they had a jolly time giving the presents. Uncle Alec and Aunt Marge were both surprised and touched.

"I've got half an hour, Georgie," her mother said, looking at her wrist watch. "Why don't you put on your dress and show it to them. Go on, dear. Hurry."

"Yes, I'll hurry," Georgie said, want-

ing to please her mother. She went upstairs and put on the dress, and when she came down she was trembling a little and didn't know why. Her mother was sitting on the edge of Uncle Alec's big desk, one leg crossed over the other, Uncle Alec was leaning against the poetry section of the bookcases, having lighted his new pipe, and Aunt Marge was holding her purse by the strap and swinging it a little.

"Why bless you, Georgie, bless you, darling, a thousand times," her mother cried. "Now just look at her. Isn't she a picture?"

"It looks—it looks very expensive," Aunt Marge said.

"How do you like it, Uncle Alec?" Georgie asked eagerly.

There was surprise in his eyes as he looked at her steadily, then he put down his pipe. "Yes, that's a very pretty dress," he said quietly. But the expression on his face was so unfamiliar it seemed to her that he had trouble recognizing her, and so she didn't know whether or not he liked the dress.

"Georgie dear," her mother said gravely, "you're going to be quite a looker. Yes, sir, quite a gal." Suddenly she laughed happily and threw up her arms as if she had just recognized her own daughter. "Oh, I'd like to see you dancing around and humming, Georgie. You're so young and beautiful I want to go away seeing you dancing and singing. Put on some records. Where are those records, Alec?"

"I'll do it," Georgie said, running to the little music cubicle. She felt that she and her mother were sharing some kind of a new happiness. She fumbled through the records. When she had put on *Begin the Beguine*, she came dancing out of the cubicle, dancing around in slow circles, her eyes on her mother who suddenly laughed—it was such a warm rich pleased careless laugh—and got up and put her arm around her and began to dance with her. While her mother held her so lightly and led her so easily, Georgie felt all the stiffness and shyness leaving her limbs; she wanted to whirl as her mother hummed; she started to sing and her mother sang with her while they danced, and they kept it up till they were both out of breath. Then they stopped and started to laugh, not knowing why they laughed so gaily.

"You've got a nice little voice there, Georgie," her mother said when she could get her breath. "Do you sing much?"

"Not much popular stuff. Uncle Alec likes me to sing the concert pieces."

"Oh, nuts, Alec. Let her relax and be charming. Surely you can see she was born to be charming."

"It's quite true," he said.

"Oh, dear. What time is it? If I don't get a taxi right at the door I won't have time to pick up my bag at the hotel and make the train."

"There's a taxi stand just twenty feet away. Come on," Uncle Alec said.

"That's swell. Oh, you're all wonderful. Bless you, bless you," she cried. "Why didn't I plan to stay longer? Why are things always like this—I have to go just when I'm feeling so happy. It's always like this." She was half laughing, half tearful in the excitement of rushing away. At the door she threw her arms around Georgie and kissed her. Alec was already out on the street beckoning to a taxi. Georgie, standing at the door, watched them shake hands with each other warmly, and she liked seeing them with their hands out to each other, and she wanted to cry.

"Isn't she lovely?" she asked, when Alec had come in.

But he didn't answer. He was breathing hard as if he had been running and he walked back to the desk and sat where her mother had sat. And now he was watching Georgie as she came toward him. His pale steady eyes and the heavy lines in his forehead worried her; he sighed and pondered and did not try to hide his disappointment.

"That dress must have cost a penny," Aunt Marge said. "Just what did it cost, Georgie?"

"I think it was thirty-five dollars."

"Did she say where she got the money?"

"I didn't ask her," Georgie said, hardly listening to her aunt as she watched Uncle Alec, whose eyes now were hard and bitter as he stared at her.

"What's the matter, Uncle Alec?"

Ignoring her, he said to his wife, "She looked just like her, didn't she? So very much like her."

"She certainly did. Just suddenly—there they are—two peas in a pod."

"But what's the matter?" Georgie asked nervously. "Isn't it all right if—"

"You won't be like her, do you hear?" Uncle Alec said harshly. "Singing with her, looking like her. She's no good." He tried to control himself but couldn't. He blurted out fiercely, "You won't be like her. That strumpet! Never anything else

but a strumpet. She killed my brother. She broke his heart, running off with that cheap actor two years ago. Now it's a new one. And there's money there for a while. Georgie, Georgie—" As he came toward her his eyes glittered and his hand, reaching out for her, trembled. "Take off that dress or I'll rip it off—" But then she screamed and ran up the stairs and pulled the dress off frantically and tossed it in the corner, and she knew Uncle Alec hated her mother.

She lay on the bed and wanted to cry, but couldn't; her loneliness frightened her. A little later she heard Uncle Alec and his wife come upstairs. She heard them sitting down for dinner, but a chair was pushed back, then Alec came along the hall. "Georgie," he called and he opened her door. "Georgie," he said, "I'm very sorry." He sounded so ashamed and apologetic that she looked up at him. "You see, Georgie," he said gently, "I shouldn't have said what I did, but maybe it's better that it was said, because nothing should be hidden between you and me. Later on you'll forgive me. Come on now. We'll have dinner."

He sounded like himself now, calm and patient, and she had the habit of trying to please him, so she got up and went with him to the dinner table. They respected her silence and the fact that she couldn't touch her food. Once she raised her head intending to tell Uncle Alec that she understood why he had made himself her teacher and had worked with her so patiently; it wasn't just loving concern for her; he had wanted to make her into an image he had of her in his own mind, someone so different from her mother that she would feel completely separated from her whenever they were together.

But she couldn't tell it to him; the painful beating of her heart made it all too complicated. Instead she found herself saying gravely, "I wanted to tell you you're wrong about my father. He loved her till the day he died because he couldn't help loving her, no matter what happened, because she's like she is, and maybe that's what you have against her." But Uncle Alec's hurt troubled eyes seemed to force her to stop and she mumbled, "Excuse me," and hurried back to her room.

As she sat down in the chair by the window, knowing she had said the right thing to hurt Uncle Alec, the truth seemed to come tumbling at her, making her strangely happy. What had been true of her own father had been true of Uncle Alec and he knew it; he hadn't been a hypocrite with her mother; in her presence he had to be gracious and warm and available; he couldn't help it; he loved what was beautiful, it was the wisdom he had tried to cultivate in her, and when he was with her mother he felt compelled to respond to something beautiful in her nature, even if it left him feeling angry afterward. That was the way he was and she would always feel grateful to him for what he had taught her even if it was going to be hard to stay there another year until her mother was ready.

She got up, slipped off the dressing gown she had been wearing and picked up the fluffy dress and put it on. With her cheeks burning she watched herself in the mirror as she walked the length of the room trying to look as her mother had looked yesterday when she swept into the shop. ♦



In her new
dress, Georgie
just wanted
to go on laughing
and dancing
forever

*She was blond,
beautiful and single,
and here she had
bought a house right
in the heart of suburbia.
No wonder the
wives of Field End Lane
were worried*



One girl and all those husbands!

By JOY SELIGSOHN

Illustrated by Aileen Richardson

ON SATURDAY MORNINGS on Field End Lane there is usually an hour of peace and leisure from ten to eleven. Breakfasts are over and babies are bottled and wives have not yet begun to suggest the heavy weekend chores to newspaper-hidden husbands. But on this early-spring Saturday, Tim Forester's hour of respite stretched out to a precedent-shattering twenty past eleven.

The only sound in the living room was the occasional rustle of his paper as he lowered it to peer over at Ginny. She was still sitting with her nose plastered moistly against the picture window. This was not normal at eleven-twenty. This was so abnormal that Tim sighed and put down the paper and said, "All right, drop the other shoe."

"What?" Ginny said, her voice distant and tinny against the window.

"I can't stand the suspense. I can't read my paper, waiting for you to say something. Isn't there anything you have to tell me before the weekend's over?"

"No cribs," Ginny mused. "And I was hoping there'd be babies the twins' age."

Tim's eyebrows went up and the paper down even further.

"Cribs? Babies?"

Ginny turned to him impatiently.

"There's a moving van outside that last unsold house down the block. Except it must be sold now. I'm trying to find out who our new neighbors will be."

"Oh," Tim said. It was a remark calculated to prolong this abnormal Saturday to perhaps eleven-thirty. He went back to his paper, very quietly.

"Not much furniture," Ginny said, her breath fogging the window again, "but it's all new and modern."

"Mmm," Tim said.

"No children's stuff at all. They must be an older couple with a teen-ager or two. That'll be nice. Baby sitters."

"Mmff," from Tim.

"My—a black couch!" Ginny bounced happily.

Tim rustled his paper and took a chance. "Ginny, I can do without the blow-by-blow description."

"Oh, you!" Ginny threw a throw pillow at him. She had always thought that was why they were called throw pillows. "Tim, take the garbage out and see if you can meet them. It needs taking out anyway."

Tim sighed heavily and stood up. Saturday was back to normal.

Ginny picked the throw pillow off the floor, but before she could get back to

the window, one of the twins woke up crying lustily. And no sooner had she finished changing him, in record speed, than the phone rang. The phone was nowhere near the living-room window, Ginny groaned.

It was Dotty Fairlee from across the street. "Oh, Dotty, why didn't you come over instead of calling? I was trying to find out who moved in down the block."

"Never mind," Dotty said. "I can tell you. The real-estate guy told me."

"Who are they?"

"She."

"What?" Ginny said.

"She," Dotty insisted. "All alone. A girl. And what a girl. Her name's Lianne Burton."

"But that's silly. Why would any girl move way out here alone? It's strictly a family development."

"Men," Dotty said grimly.

"Men?" Ginny laughed. "The only men around here are our husbands."

"Exactly," Dotty said. "And where's yours?"

Ginny frowned. "He must be in the living room, sneaking in a few extra pages of his newspaper. He went out with the garbage before you called, but I'm sure he's back by now."

"Ha!" said Dotty. "He's in front of Lianne's house. With Lianne. That's why I called."

She hung up, and Ginny ran back to the window. Yes, Tim was there, talking earnestly to the new girl. And what man wouldn't be earnest? Lianne was fair. Lianne was beautiful. Lianne was a siren with golden hair and a figure bound to put every wife on Field End Lane on a diet.

Ginny bit her lip as she watched Tim gesture toward the attic of Lianne's house and then walk with her up the flagstoned path to her door. But a moment later Ginny smiled with grim satisfaction. Tim and Lianne weren't alone any more. Larry Prentice had joined them. The Prentices lived on the other side of Ginny and Tim.

Ginny felt honorbound to do her duty. She marched into the kitchen and dialed Nina Prentice's number.

Monday afternoon, the Stop-Lianne-Burton Drive held its organizational meeting in Dotty Fairlee's kitchen.

"Time," Ginny said. "Time is on our side. She can't last here alone. Why, she couldn't even cope with all that ground she's got, let alone the house. All that mowing and raking and planting—"

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"Lianne Burton is the gardening editor of Suburban Homemaker magazine," Dotty said flatly. "That's why she moved here, she told Bob yesterday. She wanted a garden. So surely taking care of her ground isn't going to bother her. She probably even loves mowing."

"Oh," said Ginny in a tiny voice. "But there are other things. Even if she doesn't expand her attic or finish her basement, there's always loads of fixing to do in a new house. Houses need men, there's no getting away from it."

"But maybe she'll get a man," Nina waited. "Mine! When Larry went out with the garbage, he stayed out for two hours hanging her pictures and putting up extra closet shelves. And I've got to talk myself blue in the face on Saturdays before he even puts up a thumbtack!"

"Tim was gone for hours too," Ginny said. "He was so exhausted from lugging stuff up to her attic, he couldn't get back to working on ours."

"Neither of you has the right to complain," Dotty poured herself another cup of coffee—black. "This week Bob is driver for the car pool. I heard him say he's going to take her all the way downtown to her office and pick her up there each night."

There was a small awed silence. "They had that agreement," someone said, "not to buck that midtown traffic for anyone unless there was a subway and taxi strike. They always separated and met at that garage near the station."

"Now they'll all go right to her office! Whoever's driving will be alone with her half an hour, morning and evening, five days a week!"

"Sometimes, if they're early, they have second breakfasts in town."

"And what about their silly End of the Month? They'll be taking her out for drinks and dinner the last Friday of every month. And they'll probably throw in a show each time too."

"They can't! That End-of-the-Month thing is for men only! Remember how they turned us down when we wanted to join them?"

"No, they said it was just for the members of the car pool. We assumed it was just for the men, but now—"

"Now the time has come for action," Dotty slapped the table smartly. "If she wants a man, we'll have to get her one—preferably one not married to any of us."

"That shouldn't be hard, she's awfully attractive," Ginny said. "I wonder why she isn't married already?"

"Probably very fussy. That's why she likes Larry," said Nina.

"Bob," said Dotty.

"Tim," from Ginny.

They all agreed this was getting them nowhere. "The problem is," Dotty declared, "to introduce her to some eligible men."

"But there aren't any around here," Nina moaned. "What bachelor has a house out here?"

"You're right. The only one is Dr. Broderick," Ginny said slowly.

A sigh went round the table. A sigh left over from old Sinatra fan clubs. The girls were thinking of Dr. Broderick. He was young. He was handsome. He was heavenly. He had blue eyes as gentle as his voice, and prematurely greying hair. In the past two years, three other pediatricians had opened up offices and tried to establish themselves in the neighborhood, but they were all gone now. The

mothers would have no one but Dr. Broderick.

"But he's a baby doctor," Dotty said. "He's too busy to accept dinner invitations, and how in the world would Lianne Burton ever meet or need a baby doctor?"

They thought that over for a few minutes. "We could corner her in the supermarket," Ginny suggested, "and ram her in the back with our carriages. Then we could rush her to the nearest doctor—who just happens to be William Broderick."

"He only treats children," Nina objected. "He'd refer her to someone else. We'd better forget about Dr. Broderick."

Reluctantly, they turned to other possibilities. After much discussion a list was drawn up—a discouragingly short list, consisting of a bachelor cousin of Nina's, an old beau of Ginny's and an unmarried friend of Bob's. Each girl promised to try to introduce Lianne to the gentleman in question, and the first meeting was then adjourned.

LIANNE BURTON received two invitations to dinner that week. She had a marvelous time at each. So did Larry and Tim, which is more than can be said for Nina and Ginny or the bachelor cousin and the old beau. Lianne smiled politely at the male guests and then chatted vivaciously with Larry or Tim, as the case might be. And when, at the end of the evenings, the bachelor cousin or the old beau asked to have lunch with her in the city some day, Lianne was very kind in her refusals.

It was Bob Fairlee who revealed that Lianne had a positive horror of matchmaking. He used that in his argument with Dotty when she asked him to invite his old friend to dinner to meet Lianne. Bob said it wouldn't do any good and why didn't Dotty and Ginny and Nina give up. Lianne would never even consider dating a man cold-bloodedly introduced to her for that purpose, he stated flatly. She had told him as much. And what was more, she wasn't ready to give up her career and settle down, unless it was for a real triple-threat guy—handsome, charming and successful.

"If you ask me," Ginny said when Dotty imparted the news, "she's already found her triple threat—in three guys."

"It's so awful watching them help her into the car in the morning," Dotty said. "I kiss Bob good-by wearing old pyjamas or blue jeans, and there she is wearing a black sheath and a picture hat."

"It's worse on weekends," moaned Nina. "Sunday she gardened wearing a sun suit made out of two handkerchiefs."

"Small ones," added Ginny.

For a long minute they all thought glumly of the two handkerchiefs. "Larry was supposed to repaint the guest room for the new baby," Nina went on. "But he said he suddenly couldn't stand the smell of paint and then he went out to help Lianne fertilize."

Dotty nodded. "I was going to take Bobby to visit my folks in Winnipeg next month. For their twenty-fifth anniversary. Before Lianne came, Bob wanted me to wait until his vacation so he could go with me for a week. But now he's all for my going without him. Says I can't disappoint my folks on their anniversary. Ha! A likely story!"

"What worries me," Ginny said, "is

that End-of-the-Month thing Friday night. They've made such delightful plans. Cocktails at the Skyline Room, dinner at La Salle's and who knows what afterward."

Nina's eyes widened in alarm. "But they're all going to be together all night! Larry told me that a dozen times! How can anything happen?"

"Sure, that's their pitch," Dotty said grimly. "But there's no telling what a few drinks and a romantic atmosphere will do to them. They—oh, what is it, Bobby?"

Dotty's five-year-old stood in front of them. "Isn't it time for Auntie Lianne to come home soon?" he wanted to know. "No," Dotty almost snarled at her little man.

Bobby kicked disconsolately at an imaginary object and then walked away. "Can you beat that?" A note of admiration crept into Ginny's voice. "Even the little boys love her."

Dotty sighed. "Must be some male instinct in him. I can't keep him out of her house when she's home."

"Don't try," Nina said. "I'd feel much better knowing she was chaperoned."

They looked at Bobby appraisingly. He didn't go back to his coloring books, but leaned against the window with his forehead pressed against the glass. "I don't like the way he looks," Dotty said suddenly. "Come here, darling."

"He's all right," Ginny assured her. "I recognize the symptoms. Tim mopes around like that too when he's home and Lianne isn't."

"They're just lovesick."

Lovesick or not, Bobby's head felt warm to Dotty and the meeting broke up. "My house tomorrow," Ginny called as she wheeled the twins away, "and try to think of something. Just remember End-of-the-Month night."

But the next afternoon Dotty called the meeting off. "Bobby's coming down with something," she told Ginny on the phone. "He has an over-a-hundred temperature and I think he's getting spotty."

"Oh, dear. Did you call Broderick the Great?"

"Yes," Dotty's voice lightened. "He'll be here any minute—in fact, the doorbell's ringing now. Call me back in twenty minutes."

Ginny hung up and ran to the window, but she caught only a glimpse of Dr. William Broderick's lanky frame and black bag disappearing inside the Fairlee house. Exactly twenty minutes later she exhaled. Dr. Broderick emerged, strode briskly to his car and drove away. Only in cases of dire emergency did he ever stay more than twenty minutes at anyone's home, in spite of the mothers' urgent offers of coffee or sparkling conversation.

Ginny called Dotty as soon as the doctor's car turned the corner out of sight. "Measles?" she asked with concern.

"Only the German measles," Dotty answered. "Broderick said he'd had four cases of it since the Parker boy came down with it two weeks ago. That's whom Bobby must have caught it from, but it's not serious and he'll be fine in a couple of days. Only thing is, Gin, I won't be able to meet with you on the End-of-the-Month problem."

"There's always the phone," Ginny said hopefully. "If you think of anything, give me a call."

Three brains worked on the problem,

to no avail. Tuesday was a gloomy day on Field End Lane. Tuesday night, with no protest from the weary wives, the husbands visited Lianne's to find the source of a basement leak and advise her how to get after the builder. Wednesday morning the girls glowered through their picture windows at the men driving off with Lianne in Tim's car. Friday night loomed large in three minds, and probably in six, and possibly in seven. The girls were too disheartened even to call each other. At two o'clock on Thursday afternoon Ginny was listlessly dusting the window blinds when she saw a taxi pull up in front of Lianne's house.

Ginny rushed outside. "Lianne," she called after the sheathed figure. "Is anything wrong?"

Lianne turned. Her face was blotchy with flat pink spots.

"I feel awful," she wailed. "Must be hives from something I ate."

Ginny stood rooted to the sidewalk. She couldn't move, and her brain had difficulty accepting this incredible gift. Then she whooped something that sounded like the rebel yell. "Measles," she shouted. "You caught the measles from Teddy Parker down the block!"

"Oh," moaned Lianne. "That little red-headed boy? Oh, I do remember hugging him when Bobby brought him over. I think I even kissed him."

"You really shouldn't kiss the neighborhood boys so promiscuously," Ginny chided happily. "But never mind. Leave your door unlocked and get into bed, and I'll call Dr. Broderick."

Lianne climbed her front steps wearily and then stopped, key in hand. "Dr. Broderick? Tim gave me the number of a Dr. Reichdorfer or somebody for emergencies. Said he was the best one around here."

Ginny laughed. "Oh no, not for children's diseases. Dr. Broderick will be able to handle your case better than Dr. Reichfelder. Take my word for it."

Ginny flew back to her house and made three happy telephone calls. The first to Dr. Broderick's answering service, of course, and then Dotty and Nina. Forty minutes later the three girls gazed rapturously at the tall figure of the doctor entering Lianne's house. Three watches were looked at and synchronized. The agonizing waiting began. If he didn't emerge angrily within three minutes, the first crisis would be over.

It was. Five minutes—ten—fifteen minutes. Then the fatal twenty. Six eyes were glued to Lianne's front door. It didn't open. A lovely half hour passed, and then a beautiful forty-five minutes. It was a shattering one hour and ten minutes before Dr. William Broderick left his patient. When he walked out without his black bag and had to go back for it, the girls screamed with delight. When he stayed another eight minutes and then walked across the lawn and tried to open the wrong car door, the girls rushed to their phones to congratulate each other. It was fifteen minutes before one of them, at least, regained her senses enough to stop the delirious dialing and hang up so someone else could get through.

That was four months ago. All the young mothers agree that it's so convenient having their pediatrician live right on Field End Lane now. Of course, their gain was the Suburban Homebreaker's—whoops, they had to watch that slip—the Suburban Homemaker's loss, but who cared about that? ♦

Moment of Decision

How many women, besides Ardis Lacey, have had an afternoon like this one . . . when suddenly life is at the turning point?

By ALBERTA WILSON CONSTANT

Illustrated by Jack Bush



MRS. LACEY WORE RED to the doctor's office. The dress had a complicated neckline that simply had to be pinned in to place. If that snippy new nurse made her take it off she would get to bridge club looking as if she dressed off the bargain rack. Which, Mrs. Lacey reminded herself, was exactly what she did. Woolcott's was the best store in Carver, but that didn't keep a bargain rack from being a bargain rack; it only made the prices higher. She always bought her clothes at Woolcott's because Rob said Woolcott's dresses were ladylike, and he liked a lady to look like a lady. Mrs. Lacey smiled. What Rob meant was that he liked a lady to look like a woman and act like a lady. Probably it was foolish to keep on dressing for Rob. After all, he had been gone ten years; but a woman alone needs somebody to please—even a memory.

Rob particularly liked this shade of red, though it wasn't a good choice for such a hot day. Not that it really mattered. Nobody in a doctor's office looks just right. From her chair by the receptionist's desk Mrs. Lacey sneaked a glance around the waiting room. A worse collection of frumps she had never seen! Not one of them looked the way she should, except that pregnant girl. Her clothes were awful, but she was doing the proper thing at the proper time and she knew it. A twist of envy caught Mrs. Lacey. Good heavens! This is certainly unbecoming in a widow of fifty-nine! She smiled brightly at the girl to show that she knew all about it, that she had had three wonderful children.

The girl looked back, solemn, unsmiling. Her jaws moved rhythmically—chewing gum for heartburn, Mrs. Lacey remembered—and her bare toes wriggled in her high-heeled sandals. Utterly unsuitable shoes, and dangerous too. Mrs. Lacey held the smile tight on her face. Must the creature be so smug about it? Women have been pregnant before, my dear, lots of them.

With dignity Mrs. Lacey looked at the door into the outer hall. As if she were expecting someone coming to meet her. Not seeing the one she expected she made a tiny grimace. It was a creditable performance, she applauded. It would have fooled anyone, except another woman, alone.

If Rob had been alive he would never, never have let her come alone. Stop whimpering, she told herself firmly. Of all the tiresome, ugly human vices . . . You had Rob for twenty-three years and he carried you around on a chip, so now you think there ought to be somebody here to hold your hand. Disgraceful! Cowardly! Besides, who do you think should be here?

The children? I will not be a burden to my children. Mrs. Lacey took up a magazine and leafed through the pages. I served my time with Rob's mother and I know what it means. I was glad when Rob, Jr., had a chance to go to Toron-

to. I miss him and Martha and the babies, but there was nothing for him in Carver. Caro. Dear bubbly, impractical, loving Caro. Mrs. Lacey's heart skipped a beat then went steadily, competently on. Caro's place is with Jim. He's a nice boy but he's demanding and he wants her every thought. It would never work for them to live here. And Caro writes me every week. Edris Gibbon doesn't hear from her daughter from one month to the next. Perry? Good gracious! Perry would be pacing the floor and getting frantic and not be able to draw a line for a week. He hates sickness and pain. Certainly not Perry.

My friends? Look here, if I do have friends—and I do, really, I do—it's because I try not to make a nuisance of myself. Nobody wants an old woman (fifty-nine isn't that old but it's not young, either) telling her troubles. And there may be nothing to it at all. The nurse just said Dr. Emmons wanted to go over the result of my checkup. He's an old maid in britches and he fusses over everything. I ought to know; he's been looking after us since Rob and I were first married. He came to Carver fresh out of medical school the year old Dr. Peabody died and . . . It's probably something perfectly trivial. Couldn't be anything else because I feel fine. That? Oh, that's nothing. Nothing at all. Mrs. Lacey put down the magazine, picked up another, turned three pages before she realized that she was holding it upside down. Hastily she put it on the table.

THE nurse came out of the inner office holding a card. The people around the waiting room looked up, their eyes bright and wary.

"Mrs. Carney?" She spoke in a brisk, impersonal voice. She let no one catch her eye, like a waiter in a high-class restaurant. "Mrs. Carney?"

The pregnant girl rose, wobbled on her high heels, walked after the nurse. The people in the waiting room settled back. Mrs. Lacey watched the girl go into the corridor that led to the inner offices. This time next week she would be in hospital with a new baby. Does she know how lucky she is? Did I? What a shame that we don't.

Mrs. Lacey sighed, picked up another magazine and began to read. She read slowly, going over and over the paragraphs that didn't seem to make sense. She turned a page and stared blankly at the bright advertisement that covered it. I liked it better, she thought, when they said, "They lived happily ever after." At least a person could recognize the end.

"Mrs. Elwyn?" the nurse said. "Mrs. Elwyn?"

An overstuffed woman heaved herself out of a chair. Mrs. Lacey felt her heart beating in her throat. Don't let me be next! Please don't. Please!

Breathe ten times from the diaphragm. Old Professor York said that was a cure for stage fright. He must be dead now . . .

heavens yes, he'd be over a hundred. But it still worked. Mrs. Lacey's muscles relaxed and she uncrossed her knees. All this was so silly! There were a half dozen people in the waiting room who had been here ahead of her. More than likely she would have to leave to get to bridge club on time and come back again.

"Mrs. Lacey?" the nurse said. "Mrs. Lacey?" She frowned. "Is Mrs. Lacey...?"

"I beg your pardon," Mrs. Lacey stood up. Her purse spilled to the floor. One glove dropped behind her chair. "I'm so sorry. I must have been..."

"Doctor will see you now," the nurse announced in a white-iced voice.

"Thank you. Just a moment..." Mrs. Lacey fumbled for the glove. I can't make it. I can't walk that far. My knees...

"Put Mrs. Lacey in Number Three," the nurse said to the receptionist.

Who does she think she is? The Lord High Executioner? I was coming here when there wasn't any Number Three. When there were just two rooms and Dr. Emmons. And I liked it better then; I could tell her that. Anger stiffened Mrs. Lacey's knees. She spoke to the starched white back. "If Mrs. Tilley should call, I'll be a little late to bridge club."

Katherine Tilley had no idea where Mrs. Lacey was but the name carried status in Carver. The Tilley Building. The Tilley Mills. Judge Tilley. Mrs. Lacey saw the flicker of respect in the nurse's eyes.

"I'll be glad to."

What a snob I am, what a miserable snob! But that's one of the compensations of getting older. You know what people think is important. It may not be nice, but it's useful.

Mrs. Lacey went into Number Three and the nurse closed the door behind her. After a moment Mrs. Lacey opened the door. I'll tell her I have claustrophobia. Maybe I do have. Maybe that's why I always sleep with my feet out from under the covers. How Rob fussed about that.

Across the corridor another door was ajar. The Carney girl was struggling with the buckles on her sandals.

"Here. Let me help you."

The girl looked up gratefully. "I never should have taken them off. But I get so tired."

"I know," Mrs. Lacey was on her knees, expertly buckling the sandals. The anger and resentment she had felt in the waiting room had vanished. "The last month seems like forever. Your first?"

"Third."

"Third?" Mrs. Lacey sat back on her heels. Why she was just a child!

"We have two girls and we're kind of hoping for a boy. Gee, thanks," She flexed a puffy ankle. "That's sure a pretty dress you're wearing. Will I ever be glad when I can wear something besides this tent!"

"It won't be much longer," Mrs. Lacey

got up stiffly from her knees. "Think how nice to have a new baby."

"Sure," the girl smiled. "And my husband's crazy about kids, too."

"So was mine. He always fixed the six-o'clock bottle."

"Gee! So does Bert!" It was as though this revelation made them old and close friends. The nurse looked in at the door.

"Mrs. Lacey. Doctor is waiting."

Let him wait. She had waited on him often enough. "Good luck," she said to the Carney girl. "You'll have a boy. They carry so much higher." Was it higher or lower? It didn't really matter; when the baby came they would love it.

"Gee, thanks," the girl said, her face bright. "Good-by, now."

There was nothing, absolutely nothing to keep Mrs. Lacey from walking into Number Three. Even the nurse was gone; the corridor was empty. She started the deep breathing exercise and stopped abruptly. I can't stand here, puffing like a porpoise. I've got to go in and face this. And I've got to go in alone...

DR. EMMONS was looking at some charts and thumbing the lobe of his left ear. It was an old habit but now it was terribly important to remember if it meant he had good news or bad.

"Hello, Ardis," he said. "Glad to see you. How are the children?"

It was bait, but Mrs. Lacey could not resist it. She gave him detailed reports ending with Caro who had always been his favorite.

"Any of 'em coming to town soon for a visit?"

"I doubt it," Mrs. Lacey smiled to show that she knew how young people were. "Caro will be here for Christmas. Martha and Rob, Jr., always say it's too much for me to have them and Nana and Jan pile in at one time. Of course it isn't, but..."

"How about Perry?"

"Perry doesn't like to make plans ahead! He'll pop in one of these days. His work, you know." It had been three years since Perry had "popped in." She was sure he didn't realize it, would deny it vehemently. Not that she would mention it. Ever. Love should not be a nagging thing.

"I just thought..." he broke off, drumming the desk with heavy blunt fingers. Did she want him to speak out or keep silent? You say that you want the truth, but do you? Do you? Mrs. Lacey waited, feeling as if the breath were being squeezed from her body by a great steel press.

"Ardis... this last checkup. I found something. Nothing we can't take care of..."

He was in pain. He was struggling. Mrs. Lacey saw the sweat in the retreating hairline. When she and Rob had first known Dr. Emmons his hair was thick, brown and unruly. Deep within her panic was rising like a wall of green water. She fought it down but it rose again. Higher.

"I was suspicious at the time but I wanted to be sure. The lab report... I'm sorry, Ardis, it's malignant." There, he had said it. The word hung in the air between them. Hearing it, Mrs. Lacey realized that she had known all the time. "Now it's not far along, from what I saw, but it's got to be taken care of. I thought if the children..."

"No," Mrs. Lacey said. "Doctor, how long..."

"Great Scott!" Dr. Emmons struck the desk. "It's not like that. Look here, Ardis..." He took a prescription pad and began sketching a diagram, talking hurriedly. His words fell, meaningless, on her ears. She had a strange, remote feeling as if she were overhearing him talk to someone else in a foreign language. There was only one thing of which she was certain... that she who had carried life within her now carried death. She nodded occasionally so that he would think she was hearing, understanding.

"You see? We can get at it. There's no reason to think you won't be all right. You've got to believe me, Ardis!"

"Rob's mother went that way. I took care of her." The years of dragging life. The mounting, staggering bills. The eternal hushing of the children at play. "Be quiet, Granny's sick. Be quiet."

"That was years ago. Things are different. Techniques. Medicines. X-ray." He stopped and then spoke gently. "We'll lick this thing, Ardis. We're old campaigners, you and I."

She could feel him reaching out toward her, offering comfort, companionship, strength, but she could not accept it. The water, the deep green water was too strong, too cold.

"I'll have Miss Graham make reservations at the hospital. This is Wednesday. Say, Friday? Give the children a couple of days to get here."

"Friday? The children?" The desk tilted before Mrs. Lacey. She put out her hand to steady herself. "But you said it was a simple matter. Why should the children come? Why are you in such a hurry?"

"There's no use waiting around. These things don't improve with time." He was not looking at her; he was pulling his ear lobe again. "I don't want you to go into it alone. Rob wouldn't want it."

"If you've been telling me the truth, there's no reason for the children to be here," Mrs. Lacey felt a childish triumph that she had trapped him.

"Of course I'm telling you the truth. But in any operation..."

"I don't want the children to know anything about it."

Dr. Emmons threw up his hands. "Have it your way, Miss Graham will make the arrangements. You still have the hospitalization Rob carried?"

Mrs. Lacey nodded. It seemed better to tell a lie by shaking your head than by speaking. Rob, dear Rob, had thought he had arranged everything for her. How could he know that prices would spiral

and leave annuities and bonds panting far behind? And she had not managed very well. There was the big old house. She had held onto it, stubbornly, thinking how nice to have a place to have the children all together. Now she knew that would never happen. They had grown away from each other. It shocked her to realize that they rarely wrote, never visited. Still, she kept the house. The hospitalization had gone the year the pipes burst in the downstairs bathroom. The one they had put in for Mother Lacey. Well, she was not going to tell Dr. Emmons and add to his problems. She would work it out, somehow.

"Why not call Caro?" Dr. Emmons insisted. "She'd come."

Yes, Caro would come. So would Rob, Jr. So would Perry. How could she explain to Dr. Emmons that that was just the reason she wouldn't, couldn't call them. She shook her head again and got up to go.

"Sit down, Ardis," he said. "No need to hurry off. Visit awhile."

She thought of the crowded waiting room and knew what it had meant for him to say that. "The bridge club," she said, "at Katherine Tilley's."

"How could I forget the sacred Wednesday Bridge Club! How long have you girls been shuffling cards together?"

"Too long to admit it to you," Mrs. Lacey said tartly.

"That's the spirit! Now go right along and have a good time. And Ardis... don't worry. Leave that to me."

"All right," she said and started for the door. He pushed back his chair and followed her. Almost timidly he patted her shoulder.

"You're a brave woman, Ardis. I've known that for years; but all of us need help sometime."

"Don't!" Mrs. Lacey stumbled, then she walked out with her head high.

The heat outside was like a blow in the face. Mrs. Lacey leaned against the stonework on the medical building. A man looked at her curiously, hesitated, tipped his hat and walked on. She fumbled in her purse for her dark glasses. In a town like Carver you knew everyone, or you pretended to. If she had to speak to anyone right now...

"How are you, Mrs. Lacey?"

"Fine, Jack, thank you. How are you?"

"Fine. Fine. Hot today, isn't it?"

Mrs. Lacey left the shelter of the building and walked quickly away. Running like a rabbit, she told herself. But you can't run fast enough. Looking into the reflection of a store window she saw herself. A small woman in a red dress, hurrying, hurrying. A sudden hatred of her own body filled her. You have betrayed me! All the years... and now, when I'm old and alone...

The heat in the car was like an oven. The steering wheel burned through her gloves. Two more people spoke to her from the street. She started the motor and backed out cautiously. A car behind

Of course he would have to arrest her. What would the family say to that?



looked angrily. Slow but sure, Rob, Jr., and Perry called her driving. "Mom's slow to start and sure to stall." There, she had done it again.

The motor whined as she stepped on the starter button. Once. Twice. She ought to take the car into the garage again, but the way they charged . . . It was a good car, even if it was ten years old. Rob had given it to her and Rob always bought good things. Even if she could have afforded it Mrs. Lacey was not sure she would have traded it in for a new model. Sometimes she could almost feel Rob sitting beside her, his arm along the back of the seat, his slow, deep voice saying, "Take your time, Ardis, you've got all the time there is."

But now, of course, she didn't.

On Maple Street the high school sat, lonely and forsaken in the summer sun. People are like that, too. When nobody uses them they get forlorn. But summer would soon be over and the students would come crowding back. The children had gone to school there, and so had she and Rob. It had been New Carver High, then. She had worn her hair in braids wrapped in snail-like buns around her ears, and middy blouses and long serge skirts.

The turn at Spring Street would take her to Katherine Tilley's, but she would be early if she went now. The only one who was ever early at bridge club was Miriam Turney, who was also the only one of them who had never married. For years while the others struggled with noon meals, getting children back to school, preparing suppers ahead, Miriam had arrived perfectly groomed, sometimes even before the hostess finished dressing. Why not? they said privately to each other. Nobody's yelling at her for a sandwich or a clean shirt or five dozen cookies for the Boy Scouts. No, not even now would she join Miriam. Mrs. Lacey put out her hand for a left turn. Perry had given her turn lights but she didn't quite trust them.

Spring Street took her to the highway that ran along the edge of Carver. Mrs. Lacey followed it, hardly knowing that she drove. She had taken her father's Model T over this road when it was a muddy streak through a pasture. Now new houses huddled on either side. Probably this was where the Carney girl lived. Miriam Turney complained frequently at bridge club about the new additions to Carver and the rise in school taxes. Well, she owned half the buildings on the square so it was probably quite an item. It didn't seem right, she had said, for a woman who was entirely alone to have to pay for educating all those swarms of children.

Alone? Nobody who had never had a family could possibly be as alone as someone who had had one, once. There I go, feeling sorry for myself. What did I expect from the children? That they would stay on my hands all their lives? We brought them up, Rob and I, to be independent, to stand on their own feet. And now that they're doing that I complain that they don't need me any longer. They're wonderful children and I'm proud of them. They would come in a minute if I called them, but what would it do to their lives, their work, their homes . . . You can see that can't you, Rob?

"Rob?" she said aloud. "You see, don't you?"

It was a habit she must break, this

talking aloud. People who live alone have to guard against things like that. Still, maybe it didn't matter now.

Mrs. Lacey's foot pressed harder on the accelerator. The old car moved gallantly faster. One of the back doors rattled, a nagging, persistent rattle. A long, shiny new car hooted contemptuously and whipped around her. Mrs. Lacey's right eyebrow twitched. Caro always said, "Look out when Mom's storm signal starts rising!" She pressed harder on the accelerator. The needle of the speedometer rose to the top of the dial arc, wavered, slipped over. The increased speed brought the hot wind whipping against her face, but there was exhilaration in it. Mrs. Lacey felt strong and powerful, a sense of well-being filled her.

It happens all the time, Rob. Out of control, the papers say. "The car apparently went out of control." But for the first time in a long time I'm in control. How stupid I was not to realize that it's just because I'm alone that I can do it. It would settle everything, Rob. The worry, the burden, the expense. The children . . . They wouldn't even have to know. You remember Mother Lacey, Rob. You don't want that for me, do you?

The accelerator was on the floor board. The wind screamed in the open window. An instant more, then a jerk of the wrist. Up ahead was a sharp curve—the Bloody Angle the papers called it—and there were accidents nearly every weekend. The car leaned with the speed and the banking turn. Just one jerk of the wrists . . . but Mrs. Lacey's wrists held like iron.

"Rob!" she called, "Rob!"

The screaming wind rose and fell in a wail. Mrs. Lacey's eyes flickered to the mirror. Behind her a motorcycle raced headlong. If she crashed now . . . would he . . . ?

"I can't do it," Mrs. Lacey moaned. "I can't do it."

THE motorcycle was gaining on her, the man on it a blur of blue. Mrs. Lacey felt her foot lifting from the accelerator.

Years and years you teach your children to obey the law. Suddenly you are outside the law, but still the years hold you back. The motorcycle pulled alongside, the officer waved Mrs. Lacey to the shoulder of the road. She slowed to fifteen miles an hour—funny, that used to be the speed limit—ten. The car jerked to a stop.

I'm going to be arrested, she realized. I'm fifty-nine years old and I'm going to be arrested. She felt an absurd wish to jump out, run away.

The officer got off his motorcycle, kicked down the stand and stood a moment, looking back. The sun glittered on his dark goggles so that he appeared cruel, inhuman, a creature from another world.

"I clocked you at eighty-four in a thirty-mile zone. Anything to say?"

Mrs. Lacey shook her head.

"That's good," the officer said, "because it wouldn't make any difference. You people have got to be stopped." She could feel him glaring angrily at her from behind his goggles. He jerked a book from his pocket, slammed it open on the car window ledge.

"Last night," he went on accusingly, "a guy went past me doing ninety. Door latch slipped and his four-year-old kid hit the pavement. You got any idea what a

kid looks like when he hits the pavement at ninety?"

Mrs. Lacey gulped. "But I didn't have anyone with me. I was alone."

"So that makes it okay for you to shove this old . . ."

"My car is in very good condition. Besides, several cars passed me on this road. One, anyway."

"Sure, you were all passed on the road and you've all got good brakes and letters from your pastor and cousins in the mayor's office! What you don't have is the right to take chances . . ."

"I told you I was alone," Mrs. Lacey said.

"Lady, there's no such thing as being alone. Take it from me. You go barrelin' along the highway all by yourself in your car, but a steering knuckle slips and you go right across the slab—there." He pointed at a cross-country bus hurrying toward Carver. "Or you move an inch too close to the edge, or your tires blow in this heat . . ." He pointed again, this time on the grassy stretch a woman wheeled a baby carriage, a toddler ranging around her.

Mrs. Lacey's throat thickened. "That's not fair. I wouldn't have . . . I mean, I would have seen . . ." She stopped, horrified by what she had almost said.

"There's no fair or unfair about it. It's just what happens. Nobody's alone," he said again. "Nobody."

She was staring at him and his lips were moving but Mrs. Lacey heard only the last words, echoing on and on, like a shout in an empty tunnel. Nobody's alone. Nobody.

"Your driver's license," the officer said impatiently. "That little paper the province gives you, that says you can go out and drive eighty-four in a thirty-mile zone unless I happen to be there to catch you."

Mrs. Lacey opened her purse. Her driver's license must be in her billfold. Somewhere. Behind plastic protectors were pictures of Caro, Rob, Jr., Nan and Jan, Martha and Nan and Jan. Nan . . . that had been the very first picture. None of Perry; he would have been shocked if she had asked for one. And there was Rob, taken the year they went to Mexico. The smile that touched the eyes but not the mouth. Nobody's alone, the man had said. Nobody. Of course, Rob had been there. He had held her wrist so that it would not turn. How could she ever have thought . . . Mrs. Lacey's hands began to shake.

"Don't tell me you've left it at home," the officer said with heavy sarcasm. "Now don't give me that one, lady, please."

For hours, for days, it seemed tears had been pressing against Mrs. Lacey's eyelids. Now they rushed out, burning behind the dark glasses. She pulled off the glasses and bowed her head. Tears splashed on the red dress making great dark stains. She could not stop them; they came from some deep place within her.

The officer stood in uneasy silence. He stared over the top of the car. He shifted his weight from one foot to the other. He would think, she knew, that she was weeping for effect. How could she tell him that it was from finding something she thought that she had lost? The billfold with all the pictures was on her lap but she didn't need it. They were there all around her; they crowded into the car. Rob. The children. The grandchildren.

"I'm sorry, lady. I shouldn't have talked so rough. I . . . honest, I'm sorry. It's just a ticket, you know. Just a fine."

Mrs. Lacey nodded but still the tears came. They were washing, washing the hurt, the fear away.

"I guess that thing last night kind of upset me. I've got a kid about that age," he took off his goggles and wiped the sweat from around his eyes and even through her tears Mrs. Lacey saw the weariness in his face. It was like . . . why, it was like Dr. Emmons' face. This man was young, and Dr. Emmons was older than she was but there was something about them both. They were trying to help me and I . . . Oh, you dreadful wicked woman! "Looks like a fellow would get used to it," the officer was saying. "but it seems like I don't. My wife wants me to quit, but I . . . here."

Mrs. Lacey mopped her eyes with the handkerchief he handed her. It wasn't only Rob and the children. It was everybody. The bridge club. That nice Carney girl. Even the nurse—Miss Graham—I could at least give her a name. There was her driver's license! Behind Rob's picture. She handed it to the officer. Her nose was red and she looked a sight so he couldn't think she was being coquettish. Mrs. Lacey patted his hand.

"Thank you," she said.

He blinked and turned red. "That's okay," he said and wrote out the ticket. "Mrs. Lacey? I went to school with a Perry Lacey at Carver High."

The old foolish delight and pride rose. "That's my son!" she said. Then wanting to compound the pleasure. "Did you know Caro? Rob, Jr.?"

He shook his head. "No, guess not. Just Perry. He was a real whiz at cartoons. Drew one in my algebra of old Miss Whittaker—remember? Nearly got us both kicked out of class. I've still got it, someplace."

"Keep it. Perry's an artist and he's going to be famous. Just wait." And maybe I'll be here, too, to see and know!

"Like to see old Perry. Next time he comes to visit tell him to look up Jim Gardner. Well, I hate to do this." He handed her the ticket.

"Never mind," Mrs. Lacey took it. "Perry will be here Friday." She heard her own voice steady and certain. "And Rob, Jr. and Caro. And maybe Martha and Nan and Jan." Their names were like strong arms around her.

"Say, that'll be pretty nice. Well, goodbye." He walked away, then came back. "If you're not feeling okay I could drive you home. I can radio in."

"No, thank you," Mrs. Lacey said. "I'm perfectly all right now."

She watched him get on his motorcycle and roar away. It was odd what she had said, yet it was true. Nothing had changed. It was all to be endured. The weariness. The pain. The burden of being a burden. It might be like Mother Lacey, or it might be like Dr. Emmons said, that things were different. Anyway, she could stand it now.

I was so busy loving them, Mrs. Lacey thought, that I forgot they loved me. From far off, like the chime of a deep-toned bell she heard, "Love never faileth."

"Why, that's right," Mrs. Lacey said aloud.

She started the motor and edged onto the highway. A very good thing she had that ticket. The girls at bridge club would never believe she had been arrested for speeding without it. ♦

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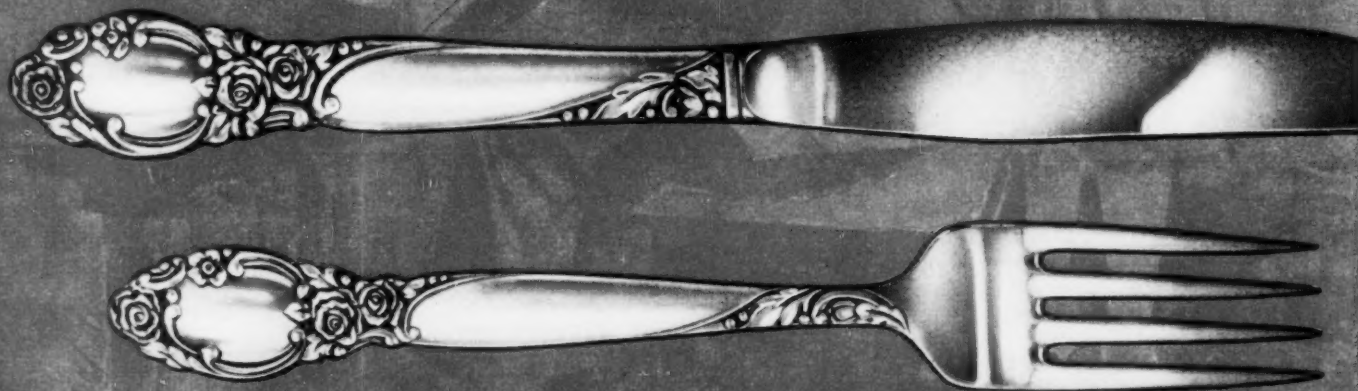
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